

■ EVENT ■

The following dish is a prime example of how Maneet Chauhan blends Indian and Latin culinary traditions. Ceviche is very popular in Peruvian and Cuban cuisines. Below is an adaptation of one of Chauhan's most popular dishes.

Pomegranate Ceviche**Preparation:** 20 minutes

Serves: 4

1 cup bay scallops
1 cup tilapia or any firm fish, sliced
1 cup bay shrimp
Three red onions, chopped finely
1 jalapeno pepper, chopped finely
2 teaspoons fresh grated ginger
4 tablespoons cilantro, chopped
4 tomatoes, deseeded and chopped
2 mangoes, chopped
4 sliced red chilies
8 tablespoons mint, chopped
3/4 cup juice of lime
2 teaspoons amchur powder
2 teaspoons pomegranate powder
8 tablespoons pomegranate juice
3 teaspoons ginger garlic paste
2 teaspoons red chili powder
1 teaspoon sugar
Salt to taste.

Garnish:

Two sprigs mint leaves, one chopped green mango, and half a cup pomegranate seeds.

Clean scallops and shrimp; chop the tilapia. In a bowl blend all other ingredients



For your own fusion fare

Chef Maneet Chauhan shares some of her favorite recipes

for about two minutes.

Add the cooked spinach and queso. Season with salt, red chili powder, garam masala and the turmeric powder.

Add cilantro and cook for about 3 minutes.

Take a small piece of dough, make a ball and roll it flat out with a rolling pin. Put the filling in the center and fold it in half. Press the ends to make sure they seal.

Deep fry and serve with a sauce or salsa of your choice.

Maneet Chauhan's crab cakes are among the hot selling items at Vermilion. To get the best results, go for fresh crab meat. You make the jalapeno paste, a key ingredient in this dish, at home. Take three or four jalapeno peppers and make the paste in a blender in a few minutes.

Malabar Crab Crakes with Chutney and Mango Slaw**Preparation:** 15 minutes

Cooking: 45 minutes

Serves: 4

Panch Puran chutney

1 teaspoon canola or olive oil
1 teaspoon cumin seeds
1 teaspoon fennel seeds
1 teaspoon fenugreek seeds
1 teaspoon kalunji (onion) seeds
1 teaspoon mustard seeds
6 large ripe tomatoes, chopped
1/2 cup packed brown sugar
2 teaspoons cider vinegar
1/2 teaspoon salt
1 teaspoon ground red pepper (cayenne)

Mango slaw

1 green mango, peeled, pitted and julienned
4 fresh curry leaves, finely chopped
2 tablespoons finely chopped red bell pepper
1 teaspoon. fresh lime juice
1 teaspoon. finely chopped cilantro
1 teaspoon. finely grated ginger
1 teaspoon minced jalapeño
Salt and sugar to taste

Crab cakes

1 pound fresh or lump crabmeat,
3/4 cup finely grated fresh coconut
1/3 cup dry bread crumbs
2 large eggs, lightly beaten
2 tablespoons. chopped cilantro

2 teaspoons. sambar powder or curry powder

1 teaspoon. fresh lime juice
1 teaspoon finely grated ginger
1 teaspoon. minced garlic
1 teaspoon. minced jalapeño
2 teaspoons sea or kosher salt
1/2 teaspoon. ground coriander
1/2 teaspoon. ground cumin
1 teaspoon. ground red pepper (cayenne)
4 tablespoons. canola or olive oil
Cilantro sprigs, for garnish
Lime wedges, for garnish

To make chutney: Heat oil in a medium nonstick skillet over medium heat. Add cumin, fennel, fenugreek, kalunji, and mustard seeds. Cook 3 minutes, stirring frequently, until seeds begin to crackle. Add tomatoes, brown sugar, vinegar, salt, and ground red pepper. Bring mixture to a simmer for about 12 minutes, stirring occasionally, until chutney thickens. Turn chutney into a bowl and let cool.

To make slaw: In a medium bowl, stir all ingredients until blended.

To make crab cakes: In a large bowl, combine all ingredients except oil and garnishes; toss the mixture gently to combine. Shape mixture into eight cakes, about 2 1/2 inches in diameter; place cakes on a cookie sheet and refrigerate for 15 minutes.

In a large nonstick skillet, heat 2 tablespoons oil over medium-high heat. Handling crab cakes gently, place as many in the skillet as possible. Cook 3 to 4 minutes per side, until browned, turning gently with a spatula. Remove cakes from skillet and place on a cookie sheet; keep warm in an oven set on low. Repeat with remaining oil and crab cakes.

To serve, spoon slaw onto plates, top with crab cakes, and spoon on chutney. Garnish with cilantro sprigs and lime wedges.

The following spicy crab and lentil soup was served as part of the Divas Devis dinner by Maneet Chauhan and Rohini Dey early this year at the James Beard special event in New York. The deep, complex flavor of the soup results from the combination of chilies, spices, and crab typical of the chefs' Indian-Latin fusion cuisine. This is one of the signature dishes by Chauhan. It's delicious served either hot or cold.

Chilpachole de Jaíba Soup (Crabmeat Soup)**Preparation:** 15 minutes

Cooking: 1 hour

Serves: 4.

3 tablespoons extra-virgin olive oil
1 large onion, thinly sliced
3 cloves garlic, minced
1/2-inch slice ginger, peeled and minced
1/2 teaspoon cumin seed
1/2 teaspoon whole black peppercorns
2 small whole red chilies, stem ends removed
2 poblano peppers, with seeds removed, and chopped
1 small jalapeño, with seeds removed, and minced
1/2 teaspoon ground red chile powder
1/2 teaspoon ground cumin
1/2 teaspoon ground coriander
2 tablespoons tomato paste
1/2 pound fresh lump crabmeat
3/4 cup yellow or pink lentils
4 ripe tomatoes seeded, peeled, cored, and chopped
4 cups fish or vegetable stock, or water
2 tablespoons fresh cilantro, chopped
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
For the garnish
1/4 pound fresh lump crabmeat
Juice of 1/2 lime
1 tablespoon fresh cilantro, chopped
1 tablespoon fresh poblano pepper, minced
Pinch of salt
Freshly ground black pepper, to taste

In a large saucepan, heat the olive oil over medium-high heat. Add the sliced onion and sauté for a minute or two until it is soft. Add the garlic and ginger and sauté for another couple of minutes. Add the cumin seed, black peppercorns, and red chilies and cook, while stirring, for 2 or 3 minutes more. Add the chopped poblano peppers and the jalapeño and sauté until the mix wilts, which takes about 4 minutes. Add the ground chile powder, ground cumin, and ground coriander and cook until the mixture gives off the aroma of toasted spices. Add the tomato paste and stir to combine.

Stir in the crabmeat, lentils, and tomatoes and bring to a boil. Add the stock, cilantro, and salt. Bring back to a boil, turn down the heat, set the cover ajar, and simmer for about 45 minutes, until the lentils burst. Using an immersion or regular blender, purée the soup until it becomes a thick, rich bisque. Adjust the seasoning with salt and freshly ground black pepper. Keep warm.



Meanwhile, to prepare the garnish, mix together the lump crabmeat with the lime juice, cilantro, poblano, salt, and pepper to make a light salad. Ladle the hot soup into bowls and garnish with a spoonful of the crab mixture. The soup can also be served chilled.

Empanadas, the savory pastries, come with a variety of fillings. The beef empanadas are among the most popular in Argentina. Below is a recipe for a delicious vegetarian empanada. At the Diwali Dinner at the James Beard House, the following dish was served on a bed of jicama and tomatillos. ■



and adjust seasonings to taste. Add seafood to bowl, mix, and cover.

Refrigerate for at least an hour.

Spoon seafood and some of the marinade into elegant martini glasses, then top with chopped mango, pomegranate seeds and a sprig of mint.

Spinach and Queso Empanada**Preparation:** 10 minutes

Cooking: 20 minutes

Serves: 4

3 cups masala
1/3 cup shortening
1/2 teaspoon salt
1 1/2 teaspoon baking powder
1 teaspoon red chili powder
1 teaspoon cumin powder
1/2 cup cold water
2 ounce cognac

For the stuffing:

1 red onion, chopped finely
1 jalapeno, chopped finely
1 teaspoon fresh grated ginger
2 tablespoons cilantro, chopped
2 cups cooked, chopped spinach
3/4 cup queso or paneer
1 teaspoon garam masala
1/2 teaspoon turmeric powder
2 teaspoons red chili powder
salt to taste

Make a stiff dough by first rubbing the shortening and the dry ingredients and then gradually adding cold water and cognac. Keep aside for half an hour.

Heat the oil, add onions, jalapeno and grated ginger, sauté till onion is translucent,