

THE FUSION WORKSHOP

The innovativeness through craft when introduced through food appeases the taste buds as effectively as AIHM made feel on 10th November, 2017. The Uttarakhand and Italian fusion brought from the wilderness of Uttarakhand ancient traditional Rasoi with the wild grass Shishun (Bicchu Ghass), Binduli rice and Madua to the platter with Italian Cheese and Red Wine was an innovative creation and learning process for the students of Amrapali through the efforts of Amar Ujala. The one day Uttarakhand theme based workshop using Aipan (Alpana),Pahari Dukan serving herbs of Uttarakhand using simple almost extinct utensils like the Supa(winnower/ sieve) Sil Batta(mechanical grinder) and Kanse Ke bartan(Copper and Tin alloy Utensils) displayed how the iron and fiber rich food of Uttarakhand marched well ahead in the beautiful display, a sphere where the delicacies of Uttarakhand dishes previously lacked. The creative team of Chefs and students lead by Mr. Vinod Negi created fusion dishes like Mushroom Risotto, a fusion of Binduli rice and mushroom, Mandua Ravoli Pasta, Gethi Carpaccio Salad, Mandua Raveli and Choiya roll revealing how a little foresightedness and planning can uplift the Uttarakhand culture reflected through its food in the International Market. The COO Dr. Shalendra Singh also called it a great planning to bring creativity in food as an attempt to launch it in the international market. When the world today is acknowledging 'Indian spices and herbs' and showing appreciation towards 'Italian cuisines', a blend would be no less than a magical shows inspiring the taste buds as much as they attract the beauty of display. The platter has now being laid and green signal sent forth for the students as a convention think tank process to get started. Amrapali Institute not just teaches but forces to think and be creative well before the budding professionals set their foot in the wonderful world of Hospitality.