

Ahmedabad Mirror

TEMPERATURE MAX 41.8 | MIN 28.8 | HUMIDITY 21%

FORECAST PARTLY CLOUDY SKY | SUNRISE 0553 HRS | SUNSET 1923 HRS | SENSEX 26843↓ | NIFTY 8220↑ | GOLD 29299↑ | SILVER 39114↑



PICS: ANCELA JAMINDAR

It was a tea party, literally! Heroing the tea in every dish, chef Pratik Gor created interesting recipes as participants noted every detail. And then, it was tasting time



TEAM IT UP!

Amdavadi's favourite drink – tea ruled the ingredients' chart at Mirror's cookery workshop at Wagh Bakri Tea Lounge

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It was a workshop where food lovers learned to eat tea as the chef cooked up a range of snacks and beverages inspired by *chai*. Amdavadi's love for the hot (and often cold) beverage is proved by the *chai pe charchas* we see at a number of kitlis even on hot summer afternoons.

So, Wednesday was dedicated to one of our favourite daily drinks, tea.

Chef Pratik Gor started out with snacks infused with tea and moved on to his speciality — beverages. He demonstrated three out-of-the-box tea mocktails which were super easy to prepare. It was an interactive session with the audience asking questions about tea liqueur, its availability and substitutes for certain ingredients. The highlight of the session was the tea with ice-cream, which caught everyone's fancy.



Photo toh banta hai! Snap-happy Amdavadis never fail to click



Sipping away to glory, the audience comprising women of all ages enjoyed their favourite beverage



MASALA ICE TEA

INGREDIENTS Spiced tea liquor 250ml, cinnamon powder 2gm
METHOD Prepare spice tea liquor with sugar (depends on your taste). Pour it gently in a glass with seven ice cubes. Coat the rim with cinnamon for garnish.

DIET GREEN ICE TEA

INGREDIENTS Green tea leaves 5gm, boiled water 300ml, fresh lemon 10ml
METHOD Put green tea leaves into boiled water. Keep aside for 3-4 minutes, strain and wait for it to cool down. Now, add ice cubes in the glass and pour tea over it.



TEA FOCACCIA SANDWICH

INGREDIENTS Bell pepper 30gm, zucchini 20gm, jalapenos 20gm, herbs 10gm, salt and pepper, tea vinaigrette 20ml, focaccia bread 1pc, mint mayo 50gm, cheese jalapenos 50gm
METHOD Cut all vegetables, mix them in a mixing bowl and add salt and pepper to it. Top it up with tea vinaigrette and mix it well. Marinate for eight hours for proper dressing. Stuff the mixture in between the focaccia bread and serve with ketchup and cheese dip.



PRATIK GOR

This workshop turned out to be very handy for women, and the food items were all innovative. My job was to clear their doubts and provide information and this was great platform to do so.



DEVANSHI PATEL

I came here to learn new things and I loved it. Never thought tea could be available in so many different varieties. The event was a pleasant one, with good guidance provided by the chef.



SAPNA MODY

My interest in cooking is one of the many reasons I am attending this workshop. The atmosphere was good. I'm definitely going to try these new dishes at home.



POONAM YADAV

I have been having green tea for the past three-four years, but the concept of green ice tea interested me most. Also 'Tea with ice cream' is a fun thing to try for my kids.