

Far from the madding crowd

Pics: Sudipta Dey

A weekend trip to Ffort Raichak by the Ganges is a delight for foodies as well as wanderlusts



Sudipta Dey

How about sipping fresh cranberry peach juice while sauntering along the pool deck and watching the sun rise over the Ganges? Or enjoying the nip in the winter air and basking in the afternoon glow while you are served corn dust rolled almond potato *tikkis* and honey glazed chicken? Pack in some seasonal spa treatment, a river-side



walk and booty shake at the discotheque and this could very well be your hot cup of tea!

Indulge yourself in some seasonal pleasure by taking a day trip to Ffort Raichak, a property of Ambuja Realty by the Ganges. A mere two-



hour drive from Kolkata, you can enjoy the Winter Day package for Rs 1599 per person.

The latest offering at the sprawling property is the newly renovated restaurant, Reflections which just added an al fresco dining area. The restaurant extended its 100-cover dining area to 180-cover 24-hour dining, adding sitting areas on the pool deck and al fresco deck.

As an oriental specialty restaurant is already on its way in January, Reflection offers a multi-cuisine menu, along with an elaborate buffet spread for breakfast, lunch and dinner. It serves a classic continental mix with a section of Indian, Italian and even a touch of fusion food. And for all health food fanatics, they prepare a special menu with home grown organic vegetables that are grown on the property and river fish.

On the a la carte menu, there are both vegetarian and non-vegetarian grilled dishes like marinated and broiled panner chunks with fresh basil, *lasoon* and mirch, mushrooms stuffed with cheese filling and finished in tandoor, mouth melting morsels of chicken marinated with yoghurt, cream and garlic and lamb mince with bell pepper skewer, cooked in *tandoor*. Salads like Melon arugula sun dried tomato and feta



Food that includes *puchkas*, *jhaal muri*, *methi chaman rolls*, *murgh Mirza* Hussain rolls and more. There are pizzas, sandwiches and burgers too.

Like most gourmets would believe, 'food becomes more appetising when you see it being prepared,' Reflections has a dedicated live kitchen, bang in the middle of the restaurant. Executive chef Snehashish Sinha along with his team mans the live counter, preparing the guests' choice of eggs during breakfast. During lunch and dinner, risottos, pastas and other Mongolian specialty dishes are tossed up at the live counter.

cheese and grilled Haloumi and rosemary skewer are recommended. Among soups, Wood fired roasted tomato and garlic soup and the Tuscan minestrone are delicious.

There is an interesting addition in the menu as well - Kolkata Street

The breakfast buffet is served between 7am and 10am and comes at Rs 350 plus taxes. Lunch (12 noon to 3pm) and dinner (7pm - 11pm) buffets come at Rs 550 plus taxes.



Marinated and spiced up

Executive chef Snehashish Sinha shares two exotic fish recipes

Chilli prawn risotto with caramelised baby onions

Ingredients

Arborio rice: 250 gms
King prawns: 8-10 pieces or 1 kg (save the head for garnishing)



Baby onions: 180 gms
Seafood stock: 500ml
Dry white wine: 6 tbsp
Seasoning: To taste
Olive oil: 120 ml
Gandharaj lemon: 1 (juice and grated rind for marinating prawns)
Cooked red chilli paste: 5 gms
Parmesan cheese: 8 gms
Butter: 6 gms
Spring onion leaf: For garnishing

Method

Marinate the cleaned and deveined prawns with olive oil, gandharaj lemon juice and zest. Sauté in the saucepan for a few seconds till prawns are done. Prepare a strong seafood stock by simmering prawns head together. Sauté finely minced onions in olive oil in a thick bottomed skillet /saucepan. Sweat for few minutes. Add Arborio rice and sauté for a few minutes. Deglaze with dry white wine.

Reduce and keep on adding seafood stock a bit at a time in regular intervals. Keep stirring in order to prevent it from sticking at the bottom. When the risotto is al dente cooked, add the prepared chilli paste, parmesan cheese and a knob of

butter for rich texture and glaze. Dish it out in a deep pasta plate neatly with grilled king prawns with a showpiece of head in the centre. Garnish with caramelised baby onions, parmesan flakes and spring onion leaf. Serves 4

Grilled bekti steak

Ingredients

Fillet of Kolkata bekti, cut into stakes: 1 kg
Garlic: 1 (cut in half and slow roasted and finely minced)
Olive oil: 6 ml
Lemon, cut into wedges: 1
Seasoning: To taste
Chopped English parsley: Few sprigs
Mashed potato: 400 gms
Butter: 8 gms
Dry white wine: 3 tbsp
Fresh cream: 6 ml
Anchoy oil: Few drops
Roasted pine nuts: Few pieces
Capers: Few pieces
Raisin: Few pieces
Broccoli: 8 gms
Asparagus: 6 gms
Green zucchini: 8 gms

Method

Marinate the cleaned bekti steaks with garlic oil, seasoning, lemon juice and chopped parsley. Cut, fabricate and blanch all the green vegetables in salted water. Refresh them in chilled water to preserve the pigments. Keep them crunchy. Prepare the mashed potato. Whisk in some softened butter and cream to make it quite fluffy and creamy. Grill the marinated bekti steaks over a hot griddle or sear it in a flat pan till it is well done on all sides. Prepare the caper butter sauce with raisins, pine nuts, parsley, butter and fish stock. Plate the fish steak on



the bed of mashed potato, buttered greens, roasted garlic pod and lemon wedge on the side accompanied with the