

News monitored for: Emami Group



# Amazing Grace

This veg restaurant is a veritable food paradise.

**WHAT:** Grace

**WHERE:** Kolkata Centre for Creativity, off EM Bypass

**AMBIENCE:** Grace is located just above an art gallery. When you enter Kolkata Centre for

Creativity, off EM Bypass, it feels like a whole new world, and Grace is a delectable extension of that. Expect exquisite art installations everywhere when you walk towards the food joint. A white-and-cream colour scheme, soft lights and the openness of the space prepare you well for a delightful culinary journey.

**WHAT WE ATE AND DRANK THERE:** The restaurant promotes modern Indian vegetarian cuisine. Brainchild of noted art entrepreneur Richa Agarwal, Grace ensures that art and food coalesce into a harmonious whole. Rwitobroto Biswas, a very young and energetic chef, is doing a fantastic job of achieving this benchmark. In terms of taste,

innovation and freshness, Grace certainly scores high. The team puts in a lot of effort to source the freshest local produce every day. That is why you will find local greens instead of fancy-looking, dehydrated foreign ingredients on your plate. They use locally available bandel cheese, instead of the frozen varieties of imported cheese, in their salads and other dishes. The food at Grace is really tasty. Every dish is a visual treat — evidently, imagination plays a pivotal part in plating. Food buffs must try their lip-smacking chaat platter and a baked banana chips dish called Nostalgia. For the mains, go for the spaghetti that comes with a coriander-based sauce. An interesting fact — the restaurant has brought back in their menu the almost forgotten black rice of Bengal. There's, of course, a sensational twist in the dessert section as well — the garlic kheer within a fried bread is simply to die for!

**PRICE POINTS:** ₹1000 (approximately) for a meal for two.

## BEETROOT MEDIUM RARE

Wow your friends with this tasty veg dish.



### INGREDIENTS:

- One big size beet root
- Salt – 100gm
- Kashmiri chilli – 3
- Dry red chilli –
- Curmin – 1tsp
- Coriander – 1tsp
- Black pepper – ½ tsp
- Nakeshwar – 1gm
- Star anise – 1gm
- Cardamom green – 4 pieces
- Cardamom black – 1 small piece
- White mustard seeds – 5gm
- Grated coconut – 50gm
- Ginger – 10gm
- Mace – 1gm
- Cinnamon – 1 small stick
- Tomato – 100gm
- Onion – 80gm
- Kashmiri chilli powder – 1tsp
- Oil – 2tbsp
- Snow peas – 2 pieces, blanched sautéed & cut in half
- French beans – 2 pieces, blanched sautéed & cut in half

**METHOD:** Wash beetroot properly and bake it in an oven for 200c, fan speed 3, for almost two hours on a bed of salt. When it gets cooked, peel the skin and cut it into two pieces. In a pan, sauté all the masala mentioned. Grind the masala mix. For the tomato onion gravy, slice tomato and onion, cook with Kashmiri chilli and puree it. Now balance the consistency of the puree with a little bit of stock and add the masala you have made. Season with salt and lemon juice. Serve the warm beet with the aromatic gravy, with the vegetables mentioned above. 

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