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FEELING
MAXIMAL

THE KITCHEN REPORT

Our annual Kitchen Report features four exciting entrepreneurs shaking up the F&B industry, along with a lowdown on the latest trends and products that will make your kitchen the talk of the town—for all the right reasons

TEXT **ROSHNI BAJAJ SANGHVI**
STYLIST **CHAVI SOOD**
ASSISTED BY **SHALINI KANOJIA**



PHOTO: VINCENT LEROUX



PHOTO: FRANÇOIS HALARD.



Cocktail shaker, Louis Vuitton.

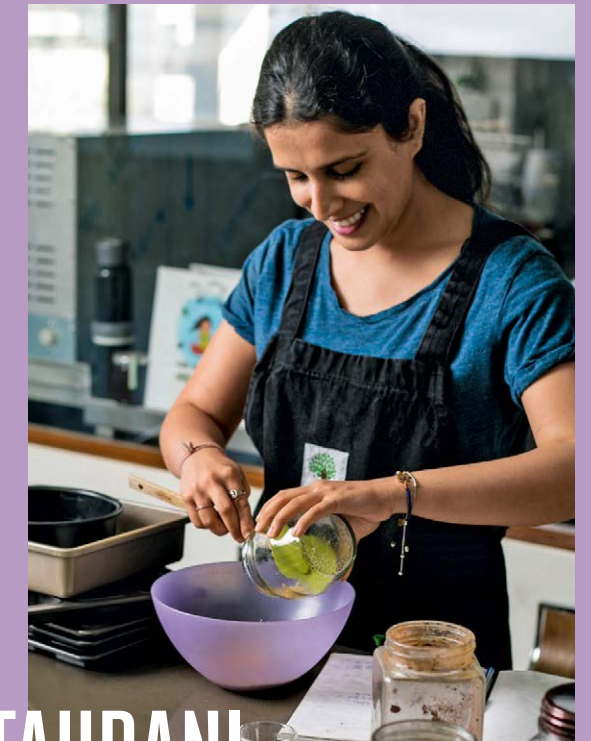


PHOTO: DOUGLAS FRIEDMAN. INTERIOR DESIGN: MICHELLE NUSSBAUMER.



Alessandro M. Galla Placidia corkscrew by Alessandro Mendini, Alessi.

TAURANI



When Raveena Taurani started Yogisattva in 2015, veganism and its benefits to our bodies and planet were still relatively opaque subjects in India. At the time, the chef, founder, and CEO at Yogisattva—who is certified in plant-based cooking—was making smoothies and desserts. Now, at Yogisattva Café in Bandra, Mumbai, she offers a vast dine-in menu of gluten- and refined sugar-free, plant-based whole foods including a raw vegan pizza, dal makhani, Indonesian tempeh curry, gnocchi, and guilt-free desserts. Eighty five percent of her ingredients are locally sourced, and much of what would otherwise come from a packet—vegan fish sauce, ketchup, date paste—is made from scratch.

“The café is an extension of my home kitchen, a way to make everyday healthy meals exciting,” says Taurani. The philosophy extends much beyond the café, with online cooking workshops, and retail products like cheese, mithai, bread, cakes, and ‘candy’ bars.



Lito Vide Poche tray (porcelain), L’Objet, at Emery Studio.



Knife set (stainless steel), Valerie Objects.



Teapot (porcelain), from the Duality collection, Vista Alegre.

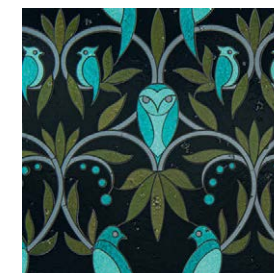


Brass Eye hot plate, Ecu, at The House Of Things.



Ceramic dessert plate, Beyond Designs.

A kitchen from Sleek by Asian Paints, brought to life with a cool, muted palette and a play of textures.



Byrd stone mosaic from the Femme & Function collection, New Ravenna.



PHOTO: FRAN PARENTE.



Goodie jar (porcelain, rainbow colourway), La DoubleJ.



Wall-mounted kitchen mixer faucet, from the Aleo collection, Kohler.



Free-standing fridge-freezer, Officine Gullo.



MARINA

BALAKRISHNAN

No one has done for the sadhya—the traditional vegetarian meal of up to 28 dishes from Kerala, typically served on a banana leaf—what Marina Balakrishnan has with Oottupura, a delivery service she started in Mumbai in mid-2020. An array of preparations comes with a booklet menu that explains each dish, and maps how to arrange them on the accompanying leaf.

Eighteen months in, Balakrishnan's repertoire of homemade meals is abundant. It has included ceramic jars of inji puli, grazing boards, chatti choru meals served in earthenware vessels, Christmas plum cake from Thalassery, palaharam (teatime snacks), and more, all drawn from her roots and memories.

The meal is shipped in entirely sustainable packaging, designed to travel across the city, even through a raging monsoon. "Oottupura is not very different from me; this is who I am," says Balakrishnan. "It gives me a great sense of purpose and a space of self-discovery, and then the idea is to just emanate it."



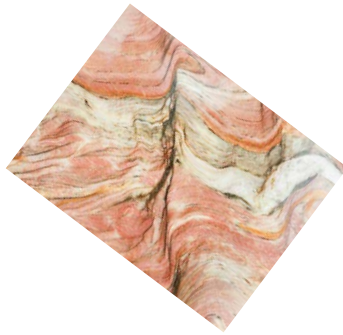
PHOTO: FRANCESCO DOLFO.



Moment plate by Joo Hyung Park, Jouv Store.



Lusso tile (black marquina marble and white mother-of-pearl) by Nikhil Tiwari, Topstona.



Revolution granite natural stone from the Exotica collection, A-Class Marble.



Eden scissors (brass, antique gold finish), Rural Theory.



Glass rinser (metal, champagne-bronze finish), Delta Faucet.



A metallic copper lacquer and luxurious finishes lend character to this kitchen unit from the Systemat collection by **Häcker Kitchens**.



Smeg 1971 Unity FAB28 refrigerator (limited edition), **Smeg x Coca-Cola**.



PROJECT AUTHOR: MAXIMILIANO CROVATO. PHOTO: FRAN PARENTE.



Peony quarter plate (stoneware, mustard colourway), **Minimal Indian**.



Sugar bowl (porcelain) from the Solitario collection, **Fornasetti**.



Cosmic Diner Lunar sugar jar (brass), **Seletti**.



Kustom refrigerator by Karim Rashid, **Haier**.



Coffee set (brass) from the Masai collection, **Ellementry**.



Quadro carved-stone tile (calacatta viola marble) from the Pietre Incise collection by Raffaello Galiotto, **Lithos Design**.



Paraat centrepiece (natural sandstone and aluminium) by Gunjan Gupta, **Ikkis**.



Single-bowl sink (granite, metallic espresso colourway), **Carysil**.

MADHAV



DAYAL

The first dish that guests eat when they arrive at Miguel's in Panaji is Vista Sul. This translates from Portuguese as 'south view' or 'looking southward'. The plate features flavours from the Deccan—a rice cracker with a yogurt-coconut emulsion, Chettinad powder, and aam papad. To make the rice crisp, the kitchen takes leftover cooked rice and dehydrates it for the next day's crackers. Similarly, leftover apple and cucumber seeds, green mango peels, and stems from herbs are used to infuse feni; vegetable scraps and peels go into making jus.

"Almost everything that is otherwise thrown away is used up in our kitchen," says chef Madhav Dayal. Miguel's bar and kitchen, which serves inspired Portuguese-Konkani food and drinks, is a study in ingenious resource management. In the 14-by-14-foot room designed by Ayaz Basrai of The Busride studio, Dayal creates a menu that celebrates local produce, and presents it in a homelike vibe. "On most nights you'll find people singing and dancing here."



The Klar door profiles by **Häfele** offer inventive solutions to create compact cabinet systems that deliver style and space in equal measure.



Jug (marbled stoneware) by Veena Singh, **Tablescapes** by Eeshaan Kashyap.



Pasta pot by Paola Navone, from the Pasta & Pasta collection, **Serax**.

PHOTO: ISABEL PARRA.
STYLIST: DORCIA KELLY.



The **Hettich CargoTech M** stainless steel wire baskets make a little space go a long way with compact storage solutions.



Ameto peg measure (purple amethyst), **Ikai Asai**.



ANEESH

BHASIN

In September this year, India got a brand new homegrown diet cola that makes multinational colas feel and look dated, unrefined. A two-calorie cola and delicious salted lemonade are the latest in a roster of 12 drinks and a set of four edible perfume sprays from Svami, a non-alcoholic beverage company founded by friends Anees Bhasin, Rahul Mehra, and Sahil Jatana.

Svami launched in 2018 with a tonic water and two flavour variants. "With craft gin's growing popularity, it made the most sense to start with tonic," says Bhasin. The brand has expanded its portfolio since, and has also refined its identity and philosophy. Svami's glass bottles come in all-cardboard boxes and even the glue that holds them together is plastic-free.

The mehndi-inspired mandala logo is instantly recognizable. "We wanted nothing colonial, none of the Indian clichés," says Bhasin. "We don't say Indian tonic water [as most tonic is typically described]. We say: Svami is tonic water *from* India."



Limited-edition 7 Series Range oven (cast black and rose gold), **Viking Range**.



Flawless rolling board and pin (red Agra stone and teak wood), from the Rituals collection, **SÂR Studio**.



Sip of Gold champagne goblets (porcelain), from the Fashion collection by Michael Sieger, **Sieger by Fürstenberg**.



Sultana plate (stoneware, red) by Bani Chawla, from Le Jardin Majorelle collection, **Suite No. 8**.



Liquid Brass tile (copper patina), from the Nuages collection, **Orvi**.