



Cointreau Vanilla Custard

## Jenny Mookan

Executive Chef  
Della Resorts



**"Calm, composed and extremely talented Chef who's spearheading Della Resorts kitchen brigade"**

**Q- What is that one thing that drives and motivates you every morning to give your best in one of the most challenging industries such as yours?**

**A-** There is one motivation ,that all my chefs and cooks look upon me as a leader and driver of the kitchen brigade ,that inspires me to innovate and teach them to my best .

**Q- On a general notion, how much are you involved in the beverage component and how much persistent are you with pairing?**

**A-**I go crazy with pairing alcohol with food , spirits go well with dessert such as redvelvet cheese cake with beer foam , my personal favourite is cointreu vanilla custard .Back in the US when I was handling fine dine grill restaurant, we used to match cognac and whisky steaks and seafood

**Q-What is your idea towards menu development and overall design for your establishment?**

**A-**I just keep in mind the people and the ambience of the restaurant, food which they can relate to and with and add a surprise element which becomes a wow for

the guests .

**Q-What latest trends are inspiring and attracting you these days?**

**A-** Arising demand for locally grown food" organic" is in the trend: Sourced meat and seafood , popularity of the food truck ,has become worldwide phenomenon, ranging from earl grey ice cream to red velvet waffles with cream cheese icing these food truck menus are satisfying comfort food.

**Q-The industry being one of the most hectic ones on the globe, how do you keep the spirit up always and when are you happiest at work?**

**A-** Frankly speaking, its very difficult to keep the spirit up and a lot of dedication and patience is expected with your role in the industry , when the service is over, I catch up with my team that moment is the happiest and when one of the guest comments that food was great .

**Q-How do you plan the budget, portion sizes and surprises for your establishment?**

**A-**Lots of element goes for planning budget and portion size ,imagining customer 's reaction ,food cost check, keeping menu items consistent for every shift

,training your staff,surprises is an ongoing stuff with customer to customer .

**Q-If given a time machine, what would like to reverse in your professional life?**

**A-**I want to go back to JW Marriott hotel Mumbai as a cook where I started ,,want to meet my mentor ,the confidence the trust they had in me was worth a capture.I WANT THAT Memorable TIME BACK !!!

**Q-Any message for all the upcoming restaurateurs and chefs?**

**A-**Patience is the key , and innovating and upgrading your self is must .

#### **Chef's Recipe**

#### **Cointreu Vanilla Custard (serves 4portion)**

##### **Ingredient**

Milk -500ml

Eggs -5 nos

Sugar -200 gms

Vanilla -5 gm

Orange marmalede -15 gm

Cointreu -30 ml

Orange rind- 5gm

##### **For the garnish**

Sugar -100 gm

##### **Method**

- Pre heat oven to 180 degrees. Beat eggs and sugar together, add vanilla essence, and Cointreau.
- Pour warm milk to the mixture to create a sabayon.
- Stir and strain into required baking molds. Add marmalade and orange rind for flavoring.
- Bake the custard in oven for 25-30 minutes till done.
- Turn the molds when cool and serve with sugar garnish on top.