

# TASTE OF HISTORY

A TRULY SPIRITED CULINARY JOURNEY PAIRING A FOUR-COURSE ROYAL MEAL FROM RAJASTHAN WITH WELL-AGED SINGLE MALTS.

By CHUMKI BHARADWAJ

According to legend, a royal Rajasthani recipe read somewhat like this: "Take a whole camel, put a goat inside it and inside the goat, a peacock, inside which put a chicken. Inside the chicken put a sand grouse, inside the sand grouse put a quail and finally, a sparrow. Then put the camel in a hole in the ground and steam it..." Validation of the dish maybe be suspect in this case, but not all recipes from the royal houses of Rajputana stoke this culinary blend of the bizarre and the grandiose. *Spice* raided the kitchens of the newly minted Raffles, Udaipur for lost recipes of the royal houses of Rajasthan. The result: A four-course delight paired with aged single malts at Raffles' speciality restaurant Sawai Kitchen that chronicles the stories behind lost recipes from the erstwhile royal families.



## Chukandar Kishmish Kachori

Pithore hummus, mirchi ke tapore, chundo  
This teatime snack is from one of the most powerful dynasties of the Gulia (Gahlot) clan. From art and culture to architecture, they bequeathed a substantial legacy, but more so, and often forgotten is the rich endowment of culinary delights offering a deliciously complex blend of flavours, spices and aromas.

### PAIRING LOGIC

The Bowmore with its "Art of Time", legacy offers honey, lemon drops and a subtle smoke, which is a great pairing with the rustic snack. The sweet beetroot, soft raisin and the crisp exterior of the Kachori, marries the elegant whisky, with the malt offering a generous palate and the wholesome Kachori opening up the flavours even more.

Pairing inputs SANDEEP ARORA; Culinary inputs PRASAD METRANI  
Photographs YASSIR IQBAL MATTOO; Location RAFFLES, UDAIPUR



## Rajputana Kheeri Nalli

Goat brain, lamb shank, Bhavnagiri chili, ginger, garlic, yoghurt

A spicy regional specialty of lamb brain and trotters, this dish was a delicacy among the warriors of Mewar—a favourite part of royal feasts, especially during winters because of the medicinal value of the dish and spices since it keeps the body warm and energised.

**Accompaniments** Elaichi Raita, Pudiney ki chutney and Aamchoorki chutney

### PAIRING LOGIC

The Dalwhinnie 15YO warmly welcomes the rich and varied layers of flavours in this dish. The warm and enticing spices pair well wherein the whisky offers a gentle nose, then warms the palate filling the mouth with spices and honey, before the meaty flavours come striding in—a bold and intriguing pairing!

## Kaachar Batak

Duck breast tenderised with baby melons and cooked with crushed red chilies, cloves and garlic

This dish was created by the royal cooks as part of the first meal that the royal hunting party would have. As per historians: "It was mandatory that the post-hunt meal was lavish with at least one of two dishes made from the kill. Junglemaas and kacharbatak.... Kachar was discovered by one of the Marwari cooks, who found it to be an excellent tenderiser and souring agent."

**Accompaniments** Ghaas Ki Roti

This unique and delectable recipe of an ancient Indian bread, the dough for which is kneaded only with clarified butter without any water and slowly cooked on a copper/brass plate over heated sand. The interesting part of this bread is that it is cooked only on one side and has a very long shelf life.

### PAIRING LOGIC

The soft texture of the duck, immersed in spices and the rustic roti (bread) romance the whisky, bringing out a perfect harmony of flavours. The Laphroaig 10 is intense, smokey and a might malt, but manages an engaging companionship with the duck. A generous sip of the whisky, with a long after taste stays on to welcome the warm texture of the duck, with the small melons providing a sweet contrast.



# LEGACY

F&D PAIRING | PHOTOSHOOT



## Dhungaar Maans

This Rajasthani meat recipe (lamb), is very hot and spicy. It evolved because of the frequent battles fought in Rajasthan. In the medieval period when armies went to battle, their soldiers used their swords to skewer the meat pieces and barbecued it on open fires. It is cooked with chillies, onion and garlic and is served as a curry.

**Accompaniments** Bajre Ka Sogra (Bajra, abundantly grown in Rajasthan, is a staple, and is cooked over the griddle over a charcoal fire). It is the most commonly eaten bread for all meals, especially in winters.

## PAIRING LOGIC

A symphony of contrasts, the whisky, The Glenlivet 18 YO, with its rich sherry notes, pairs beautifully with the bajra roti with its warm texture; the soft palate opens up the whisky flavours generously! Then the spicy and flavourful Dhungar Maans claims its dominance with big spice, rich taste and robust presence, challenging and yet allowing the whisky to be an able mate on this story of elegance and eloquence.

The dish takes over after a lasting presence by the whisky and its rich mouthfeel.