

# Butter fingers

Does the sound of falling pans and shattering plates cease to surprise you anymore? Whether you're a hot mess in the kitchen or just plain clumsy, don't worry as **Rhea Dhanbhora** shows you how to solve some of the most common kitchen disasters

**W**hether you're a new housewife, a kitchen klutz or just having a bad day — no one can escape the occasional cooking disaster. From under spicing to overcooking, we've got quick and effective remedies to solve kitchen disasters.

## EASY ON THE SALT!

In your enthusiasm to make the perfect dish, were you over-enthusiastic with the salt? Too much salt can be the death of your dish. But, don't panic just yet! Put your dish back on the flame and pop a potato in. Potatoes absorb salt, so the longer you cook it in, the more salt it will absorb. If your dish includes tomatoes, add a few more as they also mask the taste of excess salt.

## ON FIRE

Don't want your guests or family to be sticking their tongues out in agony because you were too generous with the chili powder? Cut a lemon and add it to your dish. Let it simmer for a while and then leave it to cool... literally.

## DESSERT DISASTER

Whether you've burnt the bottom of your cake (just cut the burned part off!) or baked a cake that seems lopsided, dessert disasters are some of the most common kitchen problems. While broken bits of cake can be glued together with jam and holey cakes can be filled with icing, what do you do if the soufflé you've slaved so hard over falls flat? Soufflé can be tough to make, so don't beat yourself up over it. Instead of chucking it in the bin, place the fallen pudding in a dish and top it with whipped cream or ice-cream. As long as it tastes fine, no one has to know it's a failed soufflé, right?

## GRAVY TRAIN

Making gravy or curry seems simple, but it can go horribly wrong! If your gravy begins to separate, add a little water to it. If you've managed to burn it and can't imagine serving it to guests, put it into a clean pan and dissolve a dash of sugar in it. Just make sure you don't add too much or you'll have a sweet dish on your hands.

## OH FUDGE!

Having trouble setting your fudge? In a city like Mumbai, it's probably because of the humid climate. To solve the problem, simmer it on a pan to let a little of the moisture evaporate and take it off. Once it cools, your fudge should set.

## OH-SO-MUSHY

Mushy vegetables are unappetising, so there's no way you can serve them for dinner overcooked and mashed together. But,



wasting food is a sin, so here's what you can do. Instead of making the stir fry or vegetable dish you'd initially planned to make, think of making a casserole or lasagna instead. That way you can use the mushy vegetables and no one's any wiser.

## WILTED LETTUCE

You can't do all that much with lettuce you've let sit too long in your kitchen. However, to make the leaves slightly sprightlier, you can soak them in a bucket of ice water. If that seems like too much trouble, wrap it in a damp towel and keep it refrigerated for a few

hours. You'll have crispier lettuce at the end of it all.

## RED HOT!

Chilies are spicy and if you're making a curry, you're going to be chopping a lot of them. Even if you're not accidentally rubbing your eye (which will burn like a house on fire), your fingers will tingle and burn if you've chopped too many spicy ones. Wash your hands immediately after and use an ice pack. If you have accidentally rubbed your eyes, flush them with water till the burning sensation subsides.

## « TOP 5: COOKING MOVIES THAT WE LOVE

There is so much that goes on behind the closed doors of a kitchen!

**Priyanka Singh** brings you some of the best movies that are based amidst some delectable gastronomy

### 1. RAMJI LONDONWALEY

Ramji (R. Madhavan) is a skilled cook who arranges his sister's marriage by promising a large sum of dowry, which he gets by agreeing to marry a wealthy man's daughter. However, the girl elopes and he ends up with no dowry to offer. A series of incidences later, Ramji goes to London because of his cooking, but is faced by problems there as well which leads to a marriage of convenience.

### 2. RATATOUILLE

A rat that has grown up reading a late famous chef's cooking book, ends up in his kitchen to help a novice work his way up the culinary ladder. But, an evil food critic named Anton Ego is all set to banish their newfound fame and has challenged them to impress him. Of course, no one knows that the rat is behind the delicacies! What happens next is the high point of this movie.

### 3. LIKE WATER FOR CHOCOLATE

This movie is based on a love story between Pedro and Tita whose mother does not let them marry. Pedro marries the older daughter because he wants to stay with Tita. When Tita prepares the wedding cake for them, the guests begin to get depressed after eating it. She realises that she can do strange things with her cooking and that's when the plot starts to unravel.

### 4. WOMAN ON TOP

Penelope Cruz is a Brazilian chef who uses her skills to escape a bad marriage and eventually turns into a cooking show queen! The food and her cooking are used as an allegory for life where she learns that she does not need a man to wade through life and that she is capable enough to enjoy life without depending on a man.

### 5. CHOCOLAT

Juliette Binoche opens a chocolate shop in a conservative French town. The entire town swoons over her delicious sweet treats, except the wicked mayor who organises a prohibition against her 'immoral' treats. It's a quirky and entertaining movie coupled with great acting. If this is not enough, there's Johnny Depp playing the role of a super hot Irish gypsy!