

Quarantine Cookbook

BY SITARA CARIAPPA

Featuring Cocktails by Pankaj Balachandran



ILLUSTRATION BY MEENAKSHI CHENGAPPA

Foreword



Sitara Cariappa
Founder & Content Creator, The Drunken Pig food blog
Author, 'Quarantine Cookbook' series

Dear Reader,

Here is the second volume of the Quarantine Cookbook series!
With cocktails and starters from different parts of the world, namely
Singapore, France, Italy, Japan, Morocco, Argentina and USA.
The dishes covered in this book are from countries I have either lived in,
visited or yet to visit. Each country that you will virtually visit through this
cookbook has a cocktail recipe and an appetizer recipe. With vegan,
vegetarian and non-vegetarian options for dishes; the recipes are simple yet
unique. I have thoroughly enjoyed cooking and writing about them.
Depending on your craving you can try out the desired recipes, by yourself or
with your dear ones :)

For this volume, I had the privilege of collaborating with my good friend and
a world-renowned mixologist, Pankaj Balachandran. All the cocktail recipes
and photographs in this book are his work (more about this 'Yoda of
cocktails' on the next page). The water colour illustration for the cover of the
Quarantine Cookbook (volume 02) was made by my cousin, Meenakshi
Chengappa, a qualified architect and talented artist.

With the rise in Covid-19 cases around, I am sending good wishes to everyone
out there.

Needless to say, stay home and stay safe!

How to Read this

THIS RECIPE BOOK HAS COCKTAILS AND APPETIZERS FROM DIFFERENT PARTS OF THE WORLD.

THE RECIPES AND PHOTOGRAPHS FOR COCKTAILS ARE BY PANKAJ BALACHANDRAN, WHILE THE RECIPES AND PHOTOGRAPHS FOR FOOD ARE BY SITARA CARIAPPA.

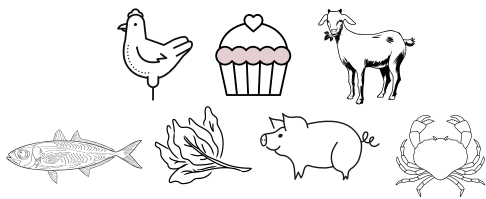
THE RECIPES HAVE BEEN WRITTEN AS THEY SHOULD BE MADE AND SERVED.

EVERY DISH HAS TWO PAGES TO THE RECIPE, INGREDIENTS & METHOD. SOME RECIPES EVEN HAVE TIPS, ON A PINK POST-IT SLIP

IN ORDER TO HELP YOU PROCURE COCKTAIL INGREDIENTS CONVENIENTLY, IN THIS PANDEMIC, PANKAJ HAS GIVEN ALTERNATIVES FOR SOME COCKTAIL INGREDIENTS.

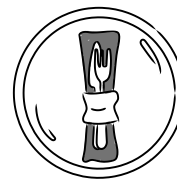
ALL PASTES AND PRESERVES USED IN MAKING THE DISHES ARE HOMEMADE.

EACH RECIPE HAS BEEN CATEGORIZED INTO THE FOLLOWING:



CATEGORY

Category of vegan, vegetarian, non-vegetarian that the dish belongs to



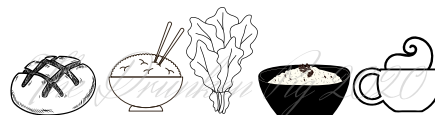
SERVES

Number of persons the recipe is intended to serve



TOTAL TIME

Total time needed to cook / bake / plate



ACCOMPANIMENTS

Best accompaniments to go with the dish

Singapore



My first impressions of Singapore were from stories my grandmother told me of her trip there, travelling abroad all by herself in the 1970s. In 2007, life came a full circle when I, like my grandmother, was brave enough to travel to Singapore alone. This eventually led me to moving there temporarily in 2010, which was when I could fully embrace the city. I rented an apartment on Cairn Hill Road, off Orchard Street, with a view of the skyline to take in the beautiful sunsets.

The area was a shopper's paradise, with many beautiful and well stocked homeware stores. I even bought my first umbrella here, at Takashimaya when I was warned of the unpredictable Singaporean weather.

A remarkable character of Singapore is that at every corner of the city you see persons of many ethnicities. Indians (Tamilians and Sikhs mostly), Chinese, Australians, Europeans, Indonesians and Malaysians even though culturally diverse, make up a homogenous, warm and friendly community. Singapore is so much more than visits to Marina Bay Sands, Sentosa and Gardens by the Bay.

It's more about camping and eating seafood at the coast park, gorging on an array of delicacies at the food centres and mostly making memories at the Quay. In 2014, I watched the Football World Cup semi-finals amidst the packed clubs of Robertson Quay. The same week, I attended the Ramadan festival in Geylang Serai. There was a food spread at pop up stalls, the smell of fried chicken, the warmth of the lights around you and the chitter chatter of the ladies in veils. At both places I found a diverse crowd, camaraderie, chaos and delicious food.

SUNSET & SALSA

Ingredients & Method

50 ml Tequila
6 Leaves of Coriander
1 Slice of Jalapeno
1 Spoon of Brine (Jalapeno brine)
15 ml Agave syrup (alternatively
Honey)
20 ml Lime Juice

Shake all ingredients with ice, strain
and serve in a cocktail coupe glass
or a wine glass.



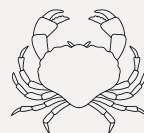
SINGAPOREAN CHILI PEPPER CRAB

Ingredients

- 9-10 MEDIUM SIZED CRABS WITH TOP SHELL. USE 3-4 TOP SHELLS FOR THE SAUCE
- 2 CUPS OF OIL FOR DEEP FRYING CRAB
- 4 TBSPS CORNFLOUR TO COAT CRAB BEFORE FRYING
- 2-4 TBSPS VINEGAR

FOR SAUCE

- 3-4 TOP SHELLS OF THE CRAB
- BLACK PEPPER PASTE OR CRUSHED WHOLE PEPPER
- 1 ONION CHOPPED FINELY
- 2 TBSPS BUTTER
- 2 RED CHILIES
- MINCED GINGER (4") AND GARLIC (10 CLOVES)
- FEW LEMON LEAVES
- 1 TSP CORNFLOUR
- 1 TBSP OYSTER SAUCE
- QUARTER CUP WHITE WINE
- 1 TBSP PRAWN PASTE OR QUARTER CUP OF SEAFOOD STOCK (OPTIONAL)
- 1 TSP SOYA BEAN PASTE
- 1 TSP DARK SOYA SAUCE
- 1 TSP WHITE VINEGAR



CATEGORY

Crab



SERVINGS

5-6



TOTAL TIME

45 minutes



ACCOMPANIMENTS

Bao / Tingmo / Any Steamed Bread

SINGAPOREAN CHILI PEPPER CRAB

Method



- First, give the crabs a good wash. Make sure the crab's apron is removed, it is de-shelled and its nails are clipped. Once this is done, scrub and clean the crabs again, top shell included.

*THERE IS A VIDEO AND ARTICLE ON MY WEBSITE ON TIPS TO KEEP IN MIND WHEN CLEANING A CRAB.

- Sprinkle vinegar on the crabs evenly and immediately place on a bed of ice. After 30 minutes, remove the crabs and place in a mixing bowl. Coat with cornflour as shown in the picture and deep fry in hot oil. Fry the crabs for a minute only, on high flame.
- Deep fry both, the crabs and the shells, till they turn a beautiful orange colour as shown in the picture. Remove and keep aside on a paper towel.
- To prepare the black pepper paste, take a very large skillet, add 1 tbsp butter and onions, don't brown them too much.
- Blend red chilies, ginger and garlic and add to the onions that are frying in the skillet. Make sure the blend is still coarse (as shown in the picture).
- Fry for two minutes, add the prawn paste or seafood stock, black pepper paste, oyster sauce and soya sauce. Fry them well together for 5 minutes on medium flame.
- After 5 minutes, add the remaining butter and lemon leaves along with vinegar. Stir well and let it simmer.
- After 5 minutes, add the wine and the cornflour mixed in water. When the paste thickens, add the crabs and mix them well in the thick black pepper sauce. Keep mixing these gently on medium flame for 5-7 mins. Turn off the stove and serve with your favourite cocktail.