

News monitored for: Pepsi - Corporate

## Creating culinary magic with molecular gastronomy

Tejas Kudtarkar



**Chef Vikas Khanna and D Shivakumar (Chairman and CEO, PepsiCo India)**

**F**ive Michelin starred Chef Vikas Khanna flew down from New York to create culinary magic at the PepsiCo Flavour Lab at the ongoing Make in India Week. Through new-age Molecular Gastronomy — the application of scientific principles to the understanding and development of food preparation — Chef Vikas put together delectable delicacies creatively using PepsiCo products as core ingredients. He prepared mouth-watering recipes such as Kurkure Souffle' (Kafir lime scented custard, chilli foam, edible flowers and micro greens), Masala Nimbooz Sphere (Crisp Cheetos, pea shoots, fresh pomegranate and freshly cracked black pepper) and Pepsi Glass Noodles (served with kulfi, Gatorade pearls and mint leaves). Speaking about his special creations, he said, "The brand is known for its innovation and I am happy to be associated with PepsiCo India to create gastronomical delights using some of their popular products. Molecular gastronomy is the hot twist of taste that creates a storm in the foodies' plates and my task here is to create culinary magic through this new age application."