

Saffron

NOLA



Chef Arvinder Vilku ~ Nariyal Gulf Fish



Tikki Trio



GINGERRIFIC!

There's nothing quite like ginger. It has a flavor all its own and is indispensable to cuisines around the world. If not for ginger, we wouldn't have Japanese teriyaki, West African ginger beer, Jamaican jerk chicken, gingerbread houses or gingerbread men. Ginger is also a key ingredient in Indian cuisine. Sometimes used fresh, sometimes dried and powdered, its characteristic kick is vital to curries, gravies and beverages, such as spiced masala chai.



Ginger



BOMBAY SHRIMP

4128 Magazine St. New Orleans, LA 70115 (504) 323-2626 saffronnola.com

NO RESTAURANT OPENING IN NEW ORLEANS in 2017 was more hotly anticipated than that of Saffron NOLA. The first full-time restaurant of Chef Arvinder Vilku, Saffron NOLA's menu combines Vilku's Indian heritage with flavors from around the world, including France, Thailand, Singapore, China and, of course, New Orleans. The restaurant is a family affair. Joining Chef Vilku in its operation are his wife, Pardeep, their son, Ashwin, and daughter, Pranita.

INGREDIENTS

Bombay Shrimp

- + 16–20 shrimp, peeled with final shell segment left intact
- + 1 tsp ginger paste
- + 1 tsp garlic paste
- + 2 eggs
- + ½ cup corn starch
- + 2 tbsp rice flour
- + ½ cup cilantro, chopped
- + ½ cup green onions, chopped
- + Crushed black pepper, to taste
- + Kosher salt, to taste
- + Canola oil for frying

Ginger Tomato Remoulade Sauce

- + 1 cup remoulade sauce
- + 1 cup onion, chopped
- + 2 cups tomato, chopped
- + 1 tbsp ginger, chopped
- + Cayenne pepper, to taste
- + Canola oil

METHOD *Serves 4–6 as appetizer*

1. Bombay Shrimp

Mix ginger and garlic paste, salt and black pepper, and pour over shrimp. Add eggs, corn starch and rice flour. Mix well. Fold in cilantro and green onions. Heat oil to 350°F. Drop shrimp into hot oil one at a time and fry till done. Drain on a paper towel, serve hot with remoulade dip.

2. Ginger Tomato Remoulade Sauce

Sauté onions in canola oil until transparent. Add ginger, and cook for two minutes. Add tomatoes and cayenne pepper. Cook until tomatoes are soft and the oil separates. Chill this mixture, and then combine the traditional remoulade sauce.