

NEW DELI *of London!*

Scottish accountant, cook and now entrepreneur Angela Malik who attended the Leith's Cookery School of Food &



WORKING ON THE five petals of taste to provide a sensory experience to perfection, Angela offers flavours including slightly fiery, a touch of sour tang, perfectly balanced salt, a touch of sweet, and to underlay it all is the power of bitter/umami.

Angela Malik's Modern Asian Deli is the only one of its kind in the UK. The first delicatessen and cafe can be found in Ealing Green, London, offering a new take on Asian grocery shopping. The amazing set up has its own kitchen which enables Angela to complete her ethos of health and freshness to cook fresh produce for her deli and cafe on a daily basis. Angela's concept has really taken off and she is expanding across London to various locations. The deli's lunch and tiffin boxes are loved by all who try them, including a fresh salad along with curry or snack of your choice. And the best news is that Angela hasn't limited her skills to just the cafe and deli....

Every week Angela's cookery school offers a demonstration and tasting for budding students who want to learn secrets of Asian cookery. She offers full and evening courses.

Blue Nun wine have teamed up with Angela to provide an experience as the Asian flavours and the Blue Nun Rivaner Riesling are perfect partners to compliment each other! <

> Read more about the deli at www.angelamalik.co.uk

MAHARAJA RED VELVET CHEESECAKE

Serves: 16
INGREDIENTS

- 300g digestive biscuits
- 90g ginger nut biscuits
- 150g butter for the base
- 3 tsp cocoa powder
- 75g milk chocolate drops for base
- 450g milk chocolate, chopped for filling
- 110g butter for the filling
- 1000g full fat cream cheese
- 300ml sour cream
- 150g caster sugar
- 6 eggs
- 3 tbsp red food colouring or 2 tsp of gel colouring or 2 beetroots juiced (best result from gel colouring)
- 2 tsp finely ground chai spice
- Icing sugar to decorate
- 2 cinnamon sticks
- 4 cloves
- 1 tsp fennel seeds

HOW TO COOK

- Preheat the oven to 150 C. Prepare your biscuit base: melt the butter gently over a low heat.
- Blend the biscuits, cocoa powder and chocolate in a food processor until fine, then pour in the melted butter and

blend together. You should have the consistency of damp sand. Press the biscuit mixture into an unlined 11 inch (28cm) tin.

- Prepare the chai spice blend: Toast the cinnamon sticks, cloves and fennel seeds in a dry pan over a medium heat until fragrant. Blend the spices in a spice grinder or pestle and mortar, and then sift before use.
- Prepare the cheesecake filling: melt the butter and milk chocolate together on a very low power in the microwave or over a double boiler.
- In a separate bowl whisk together the cream cheese, sugar, sour cream and chai spices until smooth. Whisk in the milk chocolate and butter mix and add the beetroot juice and/or food colouring to create a deep red colour. Whisk in the eggs.
- Pour onto the biscuit base and place on a baking sheet in the bottom of the oven. Bake at 150 for 45-60 minutes until the filling softly sets. You will see a jelly wobble.
- Leave in the tin and allow to cool to room temperature before transferring to the fridge to set completely.
- For optimum results, cover with cling film. Once completely chilled allow to set overnight in the fridge, before

AT THE BAR



HIMALAYA RIOJA

A great red wine that goes well with curries containing red meat. Sourced specifically for Indian and Nepalese food dishes in the UK, Lakhtar Singh and John Nakami of Global Wines Direct had found nothing to fit the bill and decided to pursue their own label. A unique taste using premium grapes with aging, gives the wine a beautiful aroma with fresh, spicy notes for a superbly balanced wine.

OPHIR GIN

If you're a gin and spice lover you're in luck – this fabulous blend makes a fabulous gin and tonic to compliment spicy dishes, and is versatile enough to add a spicy twist to any gin-based cocktail. Non gin fans may find themselves pleasantly surprised by the intricate flavour of Ophir Gin too!



SOUL TREE INDIAN WINES

If you still need proof that grapes from India are producing fantastic wine, then look no further.

Soul Tree comes from the heart of India's biggest wine district, the Nasik Valley, one of a tiny number of regions in the tropics with perfect conditions and soil that is considered amongst the best in Asia for vineyards. The range of Soul Tree wines rival great wines from the rest of the world but are distinctive and are topped off by a spicy tropical edge.