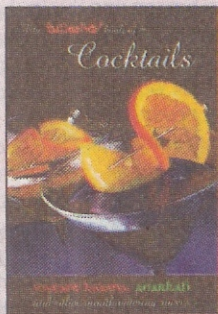


# CELEBRATION OF HIGH SPIRITS



**The Tulleeho! Book of Cocktails**  
 By The Tulleeho team with  
 Rayna Jhaveri  
 Pages: 202  
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 Price: ₹395

'The Tulleeho! Book of Cocktails' has matured into a fine book over a span of six years

By **BODHISATTWA MAITY**

How many times have you hit upon million-dollar idea over drinks with old college-buddies? How many times have you recalled it on when sober, far less acted upon the idea?

Vikram Achanta and his friends did. One sultry August evening in a Delhi flat, during the early days of the dot-com boom, as Bushmill's Irish whiskey flowed, they had their eureka moment—why not start a website to review the bar scene in the city? Within days, *tulleeho.com* was up and running, with excited young IT and management professionals that made up the group running up the booze meter at bars, nightclubs and restaurants across the capital in their act of 'social service'.

Then came the dotcom bust, and the heady days suddenly appeared all over. Except, that Achanta was by then so deep into the whole thing, he had given up his job. Together with friends P Venkatesh and Krishna Nagaraj, he went ahead and invited mixologist Shatbhi Basu to teach them secrets of making great cocktails, tired as they were with the same old sickly sweet concoctions that were being dished out all over. It opened their eyes to the fascinating world of mixology, from the science of taste that is the basis of our gustatory sensations, to the flamboyance of performance behind the bar that adds mystique and sells the product. Soon, as the global alcoholic beverage

## PAAN SURPRISE



*Paan*, or betel leaf is chewed across India since ancient times, wrapped over various condiments, as a palate cleanser, breath freshener, digestif and a sign of hospitality. It renders a brown spit due to the *kattha* (catechu) extract used in its preparation, recreated in this recipe. Use the *mahoba paan* from Bengal.

### Ingredients

- Vodka 45 ml
- Condensed milk 30 ml
- Sweet *paan* 1, prepared
- Crushed ice 1 cup
- Glass Short tumbler

Add all the ingredients in a blender and blitz until smooth. Pour into serving glasses and serve immediately.

### Tulleeho tip:

Serve this recipe in small shot glasses as an after-dinner alcoholic digestif!

industry was waking up to the possibilities offered by the Indian market, they were providing launch strategy and product education for a variety of brands, starting with Smirnoff vodka. Then, as business started to prosper, in 2005, they decided to write the book which they hope will change cocktail culture in India. "With *The Tulleeho! Book of Cocktails*, we hope to end the misconception that cocktails are for ladies alone, and want people to realise there is life beyond Long Island Iced Tea," says Achanta.

For a sceptic like me, the book, and the men behind it, were certainly quite

## JAMUNTINI



*Jamun*, the summer berry, has a dark purple colour with an astringent aftertaste similar to tannins in wine. This makes for a surprisingly excellent addition to a cocktail.

### Ingredients

- London Dry gin 60 ml
- *Jamun* (stoned) 5-6
- Lime juice 10 ml
- Sugar syrup 15 ml
- Salt To rim
- Ice To fill shaker
- Glass Cocktail

Muddle the *jamuns* in a cocktail shaker. Fill with ice, add the gin, lime juice and sugar syrup. Shake and double-strain into a chilled, salt-rimmed cocktail glass. Add a *jamun* as garnish. Serve immediately.

### Tulleeho tip:

Add red chilly powder to the salt to rim the glass, lending the drink a spicy zing!

impressive. *Cocktails* takes as its readership the tentative but interested Indian, and without appearing to pontificate, goes through all those small things you were afraid to ask anyone for being thought of as unsophisticated, from implements you need to have in your home bar, to the variety of liqueurs and how they work the flavours with other ingredients. It encourages the reader to experiment with imagination and understanding. The best part—the range of original Indian cocktails that Achanta's team has concocted, which are genuinely exciting. Hic!