



Chetan Pangam

Award winning Chef

"Throughout my culinary journey, I've held onto one simple philosophy - you're only as good as your last meal. It's a mantra that keeps me grounded and constantly striving for excellence. Equally important to me is the opportunity to impart my knowledge and experience to the younger generation—the future of our industry."

I developed a love for cooking from a young age inspired by my mother Ratna's incredible cooking skills. As my father Umesh Pangam was in the police force which meant a lot of moving from city to city however I went to a Boarding school (Belgaum Military School) at a young age. It also meant learning to be self-sufficient and the importance of food especially home cooked and delicious food. Coming from a Konkani region my father is from Karwar and mother from Goa a lot of fish and seafood was consumed at home, though a lot of time was spent in Belgaum and our language at home was Marathi. Love of Konkani food, Maharashtrian food and any local delicacies was a thing I had developed from my childhood. As I was always known from a young age I could smell good food a mile away. I was always fascinated by how versatile the Indian culture and food is and how different it is not only from state to state but also region to region and every home and family have a secret masala of some sort. This has made me realize never to stop learning new things.

I studied Hotel Management in Bangalore, and I went on to begin my career as a chef by working at some of India's luxury hotels such as Oberoi, Taj, Radisson & Leela. The learnings from studying and working in India have been invaluable to me and have helped me immensely to be what I am today.

I moved to New Zealand in 2001-2002 which was a temporary visit but ended up calling it home ever since and have never left. I have worked in the bay of islands, Auckland, Hamilton, Palmerston North & have called Wellington our permanent home since 2011. I live in the northern suburbs with my wife-Manjeeta, son-Varun, daughter- Maahi & our doggy - Shadow. We love the close-knit friends we have here in Wellywood. Love the markets, the beaches, the walks and everything is so close. Love to spend time in Martinborough & the Wairarapa. My favorite food to eat is a simple khichdi or some fresh fish.

My signature style of cooking is combining the distinctive cuisine of his native India with the exceptional quality New Zealand ingredients available. I have been part of the Millennium Hotels and Resorts for over 18 years and love being able to impart my knowledge and passion to the young talented chefs that come through my kitchens, always striving to be a positive influence. I strongly believe in leading by example and constantly adapting, while cherishing the good people who surround me, I owe a lot of my success to my team. I have been fortunate enough to win a lot of accolades over the years some of the most notable ones in the recent times were winning the Visa Wellington on a Plate garage project Burger Wellington 2023 with Indian Inspired - Goan Chicken Ros Pao Omelette Burger and to follow up with a back to back win again this year Indian Inspired again - Nawabi Lamb Galouti Croissant Bun Burger. The support from the locals, our regulars and especially from the Indian community has been huge and I am ever so grateful. Also one of my career highlights has been becoming the Oraking Salmon Ambassador Chef again in 2023-2024 & to top off 2024 - I was honored by being chosen to be one of 4 New Zealand Beef & Lamb Ambassador chefs. I am truly humbled & ever so grateful to everyone for their continued support and encouragement.

अद्वितीय विभूति

विधात्याने अद्वितीय विभूति । धाडली पृथ्वीवर
नाव तिचे, गानकोकिळा । "लता मंगेशकर"

कुटुंबाचा भार तिने । प्रेमाने झेलला
कर्तव्याचा नित्य नेम तो । सदैव पाळिला

तपश्चर्येच्या पर्वतावर । केली गीत साधना
गाणी गाउनी काया झिजवूनी । रिझवी जन मना

विनम्र निगर्वी साधेपण अन । स्वभावात गोडवा
नाती जोडली, औदार्याचा । हात तो बरवा

शारदेचा वरदहस्त । तिजला लाभला
गीतविणा वाजली, गिनीस बुकी । झंकार घुमला

उदात्त, उन्नत, उज्ज्वल, सोज्वळ । असे जे पावन
तिनेच तिचे सार्थक केले । मंगलमय जीवन

अशी विभूति पुन्हा न होणे । तिच्यासम तीच खरी
यावत् चंद्र दिवाकर कीर्ती । उरली भूमीवरी

महती वर्णन करण्या माझे । शब्द मौनावती
मतिमंद मी, असमर्थ मी । असे मी अल्पमती

विनम्र होऊनि करते तिजला । कोटी कोटी प्रणाम
सद्गति, मुक्ती, शांति । आता हेच तिचे निजधाम
आता हेच तिचे निजधाम । आता हेच तिचे निजधाम

— सुषमा कुलकर्णी
वेलिंग्टन, न्यूझीलंड

*Tribute to
Lata Didi*

on her birthday

By -

**सुषमा कुलकर्णी
(वेलिंग्टन आजी)**





Generation Next

Janvi Barpande

My musical journey started when I was 5 years old starting with Western classical singing lessons. Every Saturday I went to Encore school of music; I didn't think much of it but soon I enjoyed singing and looked forward to attending classes every week. I've completed 5 Trinity London exams for singing in the 6 years of attending singing lessons. When I was around 9, I started piano lessons, just like my brother. I practiced on our piano and developed great hand eye co-ordination and enjoyed reciting pieces. Something about piano which I love is how you could learn to play a song, but you will never forget how to play it. Even today I can still play some songs and read sheet music just from the muscle memory.

Around a year later I started Hindustani Classical singing lessons. In a way my previous musical experience helped me greatly when learning this new genre of music. For example, learning Western music helped use my voice for the best of my ability and I used the piano to identify notes and help me sing in the right pitch. But overall learning Hindustani Classical singing has taught me technique and has made me think in a different perspective when listening to Indian music. Around the start of last year, I learnt to play the ukulele. Previously in primary school me and a friend learnt the ukulele in the school choir for fun, that's where my interest for the ukulele came from.

I picked it up quite fast because like the piano, both of my hands were always doing something but played together in unison. After I had learnt about frets, how to strum and some basic notes I even learnt how to play some Indian songs on the ukulele while singing. At first, I learnt music just because I was going to classes but now I do it for myself and having the satisfaction that I've learnt a new skill and song! I've always enjoyed playing an instrument and I think anyone can as well!



UPCOMING EVENTS



Aanand Sohala
Date: 13th Oct 2024

BOOK NOW



Marmabandhatali They
Date: 17th Nov 2024



कर्नाटकी मुद्दा भाजी

कर्नाटकातली मुद्दा भाजी ही भाजी प्रामुख्याने कर्नाटकाच्या महाराष्ट्राला लागून असलेल्या उत्तरेकडच्या भागामध्ये केली जाते. म्हणजे बेळगाव, विजापूर आणि गुलबर्गा या जिल्ह्यांमध्ये. या भाजीला कानडीत मुद्दी पाल्या म्हणजे घट्ट पालेभाजी असं म्हणतात. त्याचच मराठी रूप मुद्दा भाजी झालं असावं. ही भाजी वेगवेगळ्या प्रकारांनी केली जाते. म्हणजे चिंच-गूळ सगळीकडे घातलं जातं. पण काही लोक टोमॅटो घालतात तर काही लोक फोडणीला लसूण वापरत नाहीत. ही गोळा भाजी अफलातून लागते. विशेषतः हातावर केल्या जाणा-या अतिशय पातळ, कडक अशा कर्नाटकी भाकरीबरोबर.

साहित्य - १ मोठी जुडी पालक, १ मोठी जुडी मेथी, मिळाल्यास आणि आवडत असल्यास १ जुडी चुका (ऐच्छिक), १ वाटी तूर डाळ, २ मोठे टोमॅटो मोठ्या फोडी करून, ३-४ कमी तिखट हिरव्या मिरच्या, अर्धा टीस्पून हळद, पाव टीस्पून हिंग, २ टेबलस्पून चिंचेचा कोळ (चुका घातला तर प्रमाण कमी करा), १ टेबलस्पून गूळ, २ टेबलस्पून बेसन, मीठ चवीनुसार फोडणीचं साहित्य - २ टेबलस्पून तेल, १५-१६ लसूण पाकळ्या गोल चिरलेल्या, पाव वाटी शेंगदाणे, ८-१० सुक्या लाल मिरच्या, २ टीस्पून तिखट, चिमूटभर हळद

कृती -

- १) तूर डाळ स्वच्छ धुवून घ्या. पालेभाज्या स्वच्छ धुवून जराशा कोरड्या करून जाडसर चिरून घ्या.
- २) एका मध्यम आकाराच्या कुकरला धुतलेली डाळ, टोमॅटोचे तुकडे, हिरव्या मिरच्या, हिंग, हळद आणि चिरलेली पालेभाजी असं सगळं घाला.
- ३) त्यात १ वाटी पाणी घाला. कुकरच्या दोन शिट्या करा.
- ४) प्रेशर सुटलं की गरम असतानाच भाजी रवीनं चांगली घुसळून घ्या. मग त्यात बेसन घाला आणि परत एकजीव घोटून घ्या.
- ५) आता त्यात चिंच, गूळ, मीठ घाला. हे मिश्रण एका कढईत घाला आणि गॅसवर ठेवा. भाजी साधारणपणे घट्ट पिठलं असतं तितकी किंबहुना त्याहून थोडी घट्ट हवी. म्हणून वाटलं तरच पाणी घाला.
- ६) भाजी रटरटायला लागली की आच मंद करून झाकण ठेवा. मधूनमधून हलवत ७-८ मिनिटं भाजी शिजू द्या. गॅस बंद करा.

फोडणीची कृती -

- १) लहान कढलीत तेल घालून ते कडकडीत गरम होऊ द्या. तेल गरम झालं की त्यात शेंगदाणे घालून ते लाल रंगावर तळून घ्या. तेल निथळून बाजूला काढून ठेवा.
- २) आता तेलात मोहरी घाला. मोहरी तडतडली की लसणाचे तुकडे घाला. सतत हलवत सगळ्या बाजूंनी नीट लाल होऊ द्या.
- ३) लसूण लाल झाला की त्यात मिरच्या घाला.
- ४) मिरच्या तळल्या गेल्या की झटपट, हिंग, हळद आणि तिखट घाला आणि गॅस बंद करा. तिखट जळता कामा नये.
- ५) आता या फोडणीत तळलेले शेंगदाणे घाला.

भाजी एका सर्व्हिंग बोलमध्ये काढा. त्यावर ही फोडणी एकसारखी पसरा. वाढताना हलवू नका. वरच्या फोडणीसकट वाढा. या भाजीबरोबर ज्वारीची भाकरी अप्रतिम लागते. हवं असल्यास भाकरीवर लोणी किंवा तूप घाला. मुद्दा भाजी, भाकरी, वांग्याचे काप, साधं फोडणीचं वरण, भात आणि एखादी दह्यातली कोशिंबीर असा मेन्यू करून बघा. फर्मास लागतो.

मुद्दा भाजी, भाकरी, वांग्याचे काप, साधं फोडणीचं वरण, भात आणि एखादी दह्यातली कोशिंबीर असा मेन्यू करून बघा. फर्मास लागतो. पालक-मेथी अगदी समान प्रमाणात हवी असही नाही. घरी उरलेलं पालक-मेथी-चुका आपल्याला हव्या त्या प्रमाणात वापरलं तरी काही हरकत नाही. ही भाजी झणझणीतच चांगली लागते तेव्हा तिखट जास्त वापरा.

By - सायली राजाध्यक्ष

