

CHEF
Vikas Pathak

Portfolio





About Me

“Throughout my journey, I have taken inspiration from people I have worked with and for me they were the best ingredients for a perfect recipe that I am today.”

My Journey & Work Experiences

- 17 years of rich experience in hospitality industry with international working exposure.
- Bachelor of Hotel Management from I.A.M Kolkata
- B.A in International Hospitality from Queen Margared University Scotland.



My Journey & Work Experiences



- Shaped myself from industry pioneers organisation like “Oberoi” “Taj” and “Hard Rock Café”
- Have been Judge of young chef Competition 2014 IIHM Bangalore.
- Nominated Young Chef in Bangalore 2015.



My Journey & Work Experiences

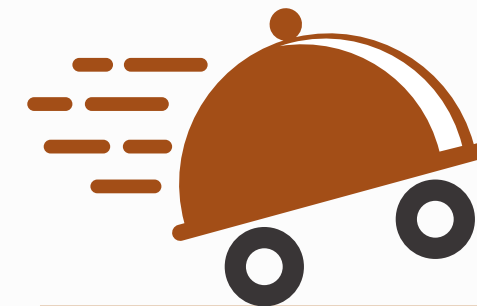
- Won award from prestigious platform for Excellency in F&B industry.
- Featured in several print media & Social media blogs/article for new innovative fusion food creations.
- Crafted & curate food menu for several brewery (stories, brew king, blue frog), café, gastro pubs, Event destination in Bangalore.



My Journey & Work Experiences



- Exposure of International Cuisine in U.S.A & Europe.
- Won award from prestigious platform for Excellency in F&B industry.
- Has been organiser for Bangalore Chef Competition 2019.



News Paper articles

RED WINE POACHED PEAR SALAD BLUE CHEESE, ARUGULA, CRANBERRY JELLY, TOASTED WALNUTS

The delectable route comes full circle as Chef Vikas Pathak fuses myriad flavours with his favourite bites



CHOMPFULL while croaking

INGREDIENTS FOR Red wine poached pear:
● Red wine 500 ml ● Blackberry 2 nos ● Cinnamon sticks 2 nos

Method:
● Peel and core the pear. Cut into half. ● Pour red wine into a pot, add pears into it. ● Bring it on a slow flame (poaching) till pears get tender inside. ● Take it off the flame, let it cool, slice thin and arrange over arugula lettuce.

INGREDIENTS FOR Blue cheese dressing:
● Blue cheese 50 gm ● Sour cream 200 ml ● A few pinches of salt

Method:
● Crumble blue cheese very fine. ● Take sour cream in a bowl, mix it with blue cheese. ● Add seasoning, drizzle it on top of the arranged pears.

INGREDIENT FOR Cranberry jelly:
● Cranberry juice, 100 ml ● Puree of frozen cranberry 100 gm ● Sugar 30 ● Gelatine leaves 2 nos.

Method:
● Take cranberry juice and puree cranberry together in a pan. ● Add sugar, boil it and reduce it. ● Soak gelatin leaves in chilled water and mix it with reduced cranberry. Set it as jelly in the refrigerator.

THAI SPICED TIKKA WITH BLUE BERRY CHUTNEY AND FENNEL COCONUT SALAD

INGREDIENT
● Chicken tikka 1kg ● Ginger 30 gm ● Garlic 30 gm ● Lemon juice 15 ml ● Salt ● Onion 30 gm ● Fresh coriander 25 gm ● Kaffir lime leaves 5 gm ● Lemon grass 10 gm ● Mustard oil 10 gm ● Thai red curry paste 100 gm ● Red chilli paste 75 gm ● Oil 50 ml

METHOD
● Cut boneless chicken into tikka pieces (40 gm each). ● Marinate chicken tikka with salt, lemon juice, ginger garlic paste for four hours. ● Chop all fresh Thai herbs and vegetables finely. ● Make a Thai marinade with red curry, red chilli paste and oil. ● Add all finely chopped herbs into marinade and finally mix marinated tikka into Thai marinade, leave it overnight. Cook it for eight to 10 minutes in moderate tandoor heat.

INGREDIENTS for Blue Berry chutney:
● Blue berry (frozen) 100 gm ● Grape juice 70 ml ● Sugar 20 gm ● Fresh mint leaves 5 gm ● Black salt 5 gm

METHOD
● Take frozen berry, grape juice and sugar, mix and boil till berries get tender. ● Let it get cool and make a puree with mint leaves and season it with black salt.

INGREDIENTS for FENNEL & COCONUT SALAD:
● Fresh fennel 0.25 kg ● Coconut 1 no ● Lemon dressing 6.015 kg

For Lemon Dressing: ● Lemon 0.10 kg ● Olive oil 0.08 litre ● Mustard powder 120 gm

NAANZA

INGREDIENT
● Cooked naan bread 1 ● Olive oil 10 ml ● Plain sauce 50 ml ● Cooked tikka 100 gm ● Mix cheese 75 gm ● Chopped coriander 2 gm ● Chopped green chilli 5 gm

METHOD
● Take hot naan bread, apply olive oil. ● Top it up with home-made pizza sauce. ● Arrange cooked tikka. ● Layer with a mixed cheese filling. ● Cook it in pizza oven for few minutes, till the cheese melts. ● Garnish it with chopped green chilli and coriander. ● Cook it for eight to 10 minutes in moderate tandoor heat.

PIZZA SAUCE

INGREDIENT
● Tomato puree 200 gm ● Garlic cloves (finely chopped) 30 ml ● Chopped fresh basil leaves 20 gm ● Dry oregano 10 gm ● Olive oil 50 ml ● Salt and black pepper as required ● Red chilli flakes 5 gm

METHOD
● Rinse and then chop tomatoes. ● Puree tomatoes in a blender or with a hand blender. ● Heat olive oil in a small pan. ● Then add chopped garlic and sauté on low flame. ● Add tomato puree and sauté on a low to medium flame. ● When tomatoes are cooked, add chopped basil, dry oregano, salt and pepper. ● Keep it on slow flame for 30 minutes till sauce is cooked.

soft: ● Cover with a damp cloth and set aside in a warm place to rise. ● After the dough has risen well, grease hands with oil and start to knead dough again. ● Divide dough in 100 gm balls. ● Push the surface with dry flour. ● Put or roll the mass with rolling pin.

- <https://www.salebhai.com/salebhai-indian-chef-chronicles-10-upcoming-chefs-of-bangalore>.
- <https://www.facebook.com/vikas.pathak.921>

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BENGALURU: Puritans may be aghast at beer — originally a working-class drink — replacing wine at the dinner table. However, watering holes with an adventurous palate — and business acumen — may have hit upon this selling combo.

Chef Vikas Pathak of Bluefrog, Bengaluru, says “Beer and food pairing is more complex than wine and food pairing. In fact, beer is more food-friendly than wine as a lot of flavours can be balanced by either complementing or contrasting with it.”

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DINE & WINE

Interview with Chef Vikas Pathak, blueFROG



Vikas Pathak, Executive Chef at blueFROG, Bengaluru brings plenty of culinary experience in five-star hotels and cafes. He believes that his journey with Oberoi for 2 years was very crucial as it was a battle ground and a nurturing bed for him.

A native of Uttar Pradesh (UP) where 18 different languages are spoken and written, Vikas was influenced by different cultures to a great extent and that reflects in his food. He loves to blend flavours of two different cuisines together and produce a fusion which is just impeccable.

Food means everything to Vikas. It gives him fun, excitement, energy and appreciation.

Chef Vikas Pathak in an interview with Suman Prasad, spoke about his experience with blueFROG, his culinary journey, his style of cooking, the speciality of blueFROG, and an inspirational message to all the budding chefs and amateur cooks.

How long you have been working with blueFROG? How has the experience been so far?

It has been an amazing culinary journey with blueFROG Bangalore till date. I started working with this brand as an opening team member from May 2015. It is one of best team I have ever worked with everyone is very focused & skilled towards their job, which provides very healthy & competitive work environment.

Everyone has their idol/inspiration in life. Who is yours?

My father is my Idol. He is the source of energy and Inspiration for me. His positivity towards life & broad vision always inspire me to be focused.

What is your style of cooking? Which is your signature dish?

I do believe in kind of cooking which connect with the people & give them simple, palatable food. I don't confine myself towards one particular cuisine & method of cooking. As a Chef we have entire globe on our plate to cook around. Palatability, Texture & Presentations of a particular dish is very significant for me while deciding on any dish.

My Signature Dishes are:

- Coorgi pork with roasted apple salad maple syrup dressing.
- Corn, Olive & Cheese parcel, fig chutney, Sour cream, Chili Mayonnaise.

Baked Brie



What is that one drink and one food people should not miss out when at blueFROG?

It is very difficult to select any particular drink & dish from blueFROG because entire menu offers you very unique & brilliant F & B experience. If you ask my favorite it will be The Blue Frog (Kaffir lime leaves, blue curacao, Vodka, Crushed Ice) & Thai Spiced Chicken Tikka, Blue Berry Chutney, fennel & Tender coconut salad.

What is that one drink and one food people should not miss out when at blueFROG?

- Baked Brie, multigrain puffs, chilled pineapple compote, balsamic glaze.
- Chicken tikka Masala with flavored Pita Bread.
- Japanese Cheese, apricot jam, apple Slaw

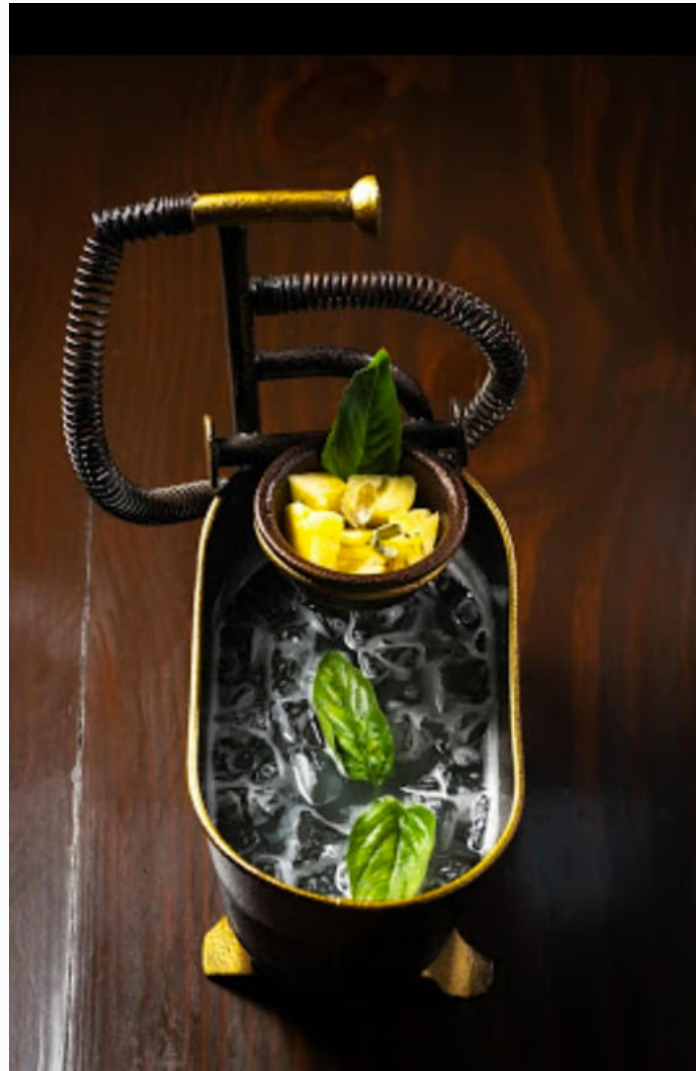
60 TOWN TRENDZ BENGALURU JANUARY 2016

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DESSERT



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**Thank
You**