

Afternoon

DESPATCH & COURIER

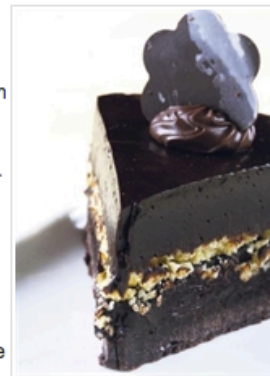
Gastronomy haven

Friday, July 08, 2011

Let your taste buds travel the world at Country Of Origin at Nepean Sea Road says Henna Achhpal...

With more people travelling and the increasing number of foreign chains setting up shop in India, Indian taste buds no longer just crave for tandoors and spicy daals. People are now looking for gourmet options when eating out as well as when grocery shopping. So, along with the indigenous rajma, extra virgin olive oil also finds a place on people's grocery lists. For this very reason, Kiran Salaskar decided to give life to his passion for food and open a fine gourmet food boutique called Country Of Origin, which brings the people of Mumbai the finest in desserts and exotic ingredients.

Sharing space with his furniture store called Designscape, Country Of Origin (COO) welcomes you with a display of the most sinful and mouth-watering desserts staring back at you. You might find it difficult to take your pick, but the very enthusiastic Salaskar is more than willing to help you decide. Some of the specialities on COO's menu include the Hazelnut Praline Mousse (₹110), Red Velvet Cake (₹125) and Schwarzwälder Kirschtorte — the traditional Black Forest Cake (₹125).



Something that you definitely can't miss are their dessert jars. If you're not satisfied with a simple pastry, you can take an entire jar home! Available in three varieties — Cookies, Caramel and Cream Jar (₹585), Red Velvet Jar (₹700) and Schwarzwälder Kirschtorte (₹875) — these also make for a great gifting option.

Also available are freshly baked breads such as Honey & Oat Loaf (₹50), Soya & Cracked Wheat Loaf (₹50), Multigrain Baguette (₹50) and Whole Wheat Bagel (₹25).

Further into the store is a section that displays a wide variety of exotic ingredients from across the world. You will find jams, preserves and even diabetic honey. Other products include sugar sticks, dips such as olive tapenades, freshly prepared hummus and pesto and infused olive oils. Tea enthusiasts can rejoice as there's an entire shelf dedicated to teas from Classic Darjeeling and Japanese Sencha green tea, to Oolong and a cleansing herbal infusion — there is a tea for every part of the day and for every mood. If that's not enough, you will also find coffee machines, French presses, unique pastry servers and pepper mills. They also undertake orders for cakes, food hampers and any other special preparation provided you inform them at least 24 hours in advance.

Currently in its initial stages, Country Of Origin is a haven for foodies and gastronomers alike. Based on the response he receives from customers, Salaskar aims to increase his product range gradually. If you're a gastronome or like to experiment, dropping in at COO is a must.

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