



## **ABOUT ME**

### **GLOBAL AWARENESS**

To celebrate the Bihari cuisine's authenticity and cultural significance fostering appreciation worldwide

### FOOD FESTIVALS

Organise Bihari cuisine food festivals in hotels and restaurants to showcase its diversity to a wider audience

## THE CULINARY DELIGHTS

Cater for big and small indoor and outdoor parties

### FEATURES AND ACHIEVEMENTS

Have been featured in magazines and newspapers

#### **AWARDS**

I have been acknowledged for my hardworking

## CONTACTS



# About Me

- Proudly representing my Bihari roots, I am dedicated to showcasing the exquisite flavors of Bihari cuisine.
- A Food Curator & Consultant, Founder Ambrosia
   Kitchen where I blend the essence of Indian &
   Continental cuisine.
- I hail from Patna, a vibrant city nestled in the northern region of India.
- My culinary journey began at the Taj Mansingh Hotel in Delhi, where I had the opportunity to work with the chef in the Food & Beverage kitchen.
- Later I moved to Mumbai and started my home catering business from the name Ambrosia Kitchen, in 2014.
- I take pride in being a highly motivated and talented chef, known for consistently impressing clients with my delectable dishes and innovative food presentations.
- My culinary expertise spans both Indian and regional cuisine (Bihari)

## GLOBAL AWARENESS

Being a proud native of Bihar, I have always taken immense pleasure in savouring the delightful Bihari cuisine throughout my life. The distinctive flavours and traditional recipes passed down through generations, hold a special place in my heart.

Over the years, my culinary journey has led me to organize successful Bihari food festivals, earning recognition and accolades for my expertise in showcasing the rich flavours of Bihar.

My primary goal is to introduce people to the authentic flavours of Bihar and raise awareness about the region's rich culinary traditions worldwide, Through culinary festivals, collaborating with Indian and International chefs, and hosting pop-up dining experiences, It is a celebration of the state's distinct gastronomic identity.

# FOOD FESTIVALS

I've showcased my expertise in Bihari cuisine through numerous food festivals held in Mumbai and other cities, delighting audiences



## THE CULINARY DELIGHT

BIHARI CUISINE IS A SYMPHONY OF FLAVORS, WEAVING TOGETHER THE ESSENCE OF DIVERSE INGREDIENTS. FROM THE FIERY KICK OF MUSTARD OIL TO THE AROMATIC BLEND OF SPICES EACH DISH TELLS A STORY OF TRADITION AND TASTE. BIHARI CUISINE DELIGHTS THE PALATE WITH ITS BOLD AND VIBRANT FLAVORS.



## CELEBRITY CHEFS AND FOOD BLOGGERS



## **ACHIEVEMENTS**

- Notable HomeChef of India award
- HomeChef and Baker Award
- Certificate of recognition category 10+yrs contribution to India's HomeChef Industry
- Food Blogger Award presented by Godrej category best Facebook page
   Food & Beverages
- 94.3 Radio One Living Foods award for best Asian cuisine.
- Collective Mentor for Home Chef matters
- Featured in Rashmi Uday Singh's 'Wine N Dine' Bombay Times.
- My name appears in The Times Food Guide
- Have won an IFBA Award for Excellence in Bihari Cuisine.
- Godrej certificate of recognition for 5-6 years' contribution to the Indian chef and baking industry
- Have been featured in several newspapers and magazines.
- Have won the award at The Upper Crust Event for Fusion in Global Cuisine
- My feature on Bihari cuisine is published in The Upper Crust magazine.

## FEATURES AND AWARDS



ood certainly brings people together and shrinks geo-graphical boundaries.

Many regional dishes have found their way onto plates in the city and of late. Bihari neals, and onto restau rant menus, and for good rea-son. Says foodie Rachna

## THE TASTE IS

Eurari hood is flavoursome and shough it can be spicy, it uses simple spices. Says biogote



er ginger ale. Mona's ability to balance hero ingredient won the judges over. Mona said that she enjoyed the event as being in the Home Chef Studio made her feel as if she was with family, with no pressure o

ngredients for this round were provided y Switz, the primary spousor. Judging this and was Chef Nooror Somany, a vete in the world of Thai food and the own sade Pork Basil Rice, Smokey Chicken with







CERTIFICATE

India Food Blogger Awards 2021 #IFBA2021

RACHNA PRASAD

in Category of Facebook Page (Food or Drink)

WINNER

Prasad (Bihari), Manzilat Fatima (Awadh), Indian) and Rhea Mitra-Dalal (Parsi).



Ambrosia Kitchen, Mumbai | Bihari: Rachna Prasad goes beyond the litti chokha that Bihari cuisine is known for, to bring diners the food of her Patna upbringing. While she has been catering for nine years, her pop-ups began a couple



team of three assistants that make up Rachna Prasad's regional cuisine business.

Rachna starts off with "During the investments. But it depends on the cur pandemic, there was a high demand for food prices which also includes GST?" Bihari cuisine from the people in the others in Bombay began to warm up to it. the story behind the food as well as Today customers from varied communities enjoy the cuisine." Rachna dishes out her are commonplace for her, at places sud signatures to around 100 people on a regular The St. Regis and Bombay Gym, and basis with the help of Dunza and Porter course, the UpperCrust Show.

taste, hot and fresh. Pop-ups and festiv

also profitable," she states, "more than 10

return on your investment as you have

Rachna even hosts diners at her ho

for a paid meal, she tells us where you

"The Show was such a challenge for











#### MAKE THESE REGIONAL THIRST QUE

recipe of the UP-Bihar fave. INGREDIENTS

- Roasted cumin powder 1tsp
- ▶ Ginger ½tsp finely chopped
- Fresh mint leaves, coriander leaves

Mix the sattu flour, mint leaves, coriander leaves, green chilli, ginger, lemon juice, roasted cumin powder and black salt. Gradually add cold water to ensure



#### SATTU KA SHARBAT

Foodie Rachna Prasad shares her

- Roasted gram flour (sattu) 6tbsp
- ▶ Green chilli 1, finely chopped
- 1 Lemon juice 1tsp ▶ Black salt – as per taste
- ▶ Cold water 2 glasses
- Dice cubes (optional)







Dear Chef Rachna,

dappy Chopping!

**EAM CARTINI** 

about your amazing chopping skills.

excitement when you chop.

Raju Kumar (centre, in grey) stands at the desk as his assistant stirs a

stir conversations over the Internet, we tuck into

its origins and popularity in Mumbai

cartini

We want more of your Mutton Masala Chops! And we know all

Do share your experience with @cartiniindia & #CuttingEdgeCartini

We have curated some goodies for you hoping to add some

dishes out as and when the opportunity arises.

CHAMPARM it is entirely made in about six months ago," Kumar the opportunity arises. That is how we came across

Prasad tells us. "While it is Champaran, a Bihari mutton traditionally cooked with goat linating the meat for hours mean, the chicken versions have on end, it takes at least

**Championing the Champaran** 

As this authentic Bihari preparation continues to In Saki Naka, reveals that this Ing this dish since 2016. It's a

dish has been discussed across modescript streetside shop Mumbai's food-scape for own five years now. "The dish name spotted a crowd keen to try out emerges from the place it origities." merges from the place it origi-tated from, Champaran village in Bihar. I have been mak-Afterwaiting for nearly 20 mining it for six years now. utes, a steaming hot plate was ing it for six years now. utes, a steaming hor plate was What attracts people towards Champaran is the fact that it is "We started in Delhi, and cooked on charcoal have been cooking in Andheri in a clay pot. We do East for one and a half years." not use water, and now. I opened this branch it is entirely made in about six months ago," Kumar

CERTIFICATE OF RECOGNITION

India Home Chef and Baker Awards 2020 #IHCBA

RACHNA PRASAD

CATEGORY - 5-8 YEARS For contribution to India's Home Chef & Baking

SKIDO

Counting her chickens

She adds that the strength of a

*₽*√interio

Also sign up for

Eat like an East Indian

East Indian cuisine is one

East Indian cursine is one of the hidden gerns of Mumbai's culinary landscape. Attend a popup that puts the community's food in the spetlight, be it pork indyal — the East Indian version

rice, a pulso made with

dry fruits. Also, don't lear without trying the cherry on the cake — a local honey that will feature in

the dessert made of dried



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