THE JOURNAL · CANAPÉS

Three Diwali fusion canapés

Three canapés that set Indian flavour on a crisp base: a crostini, a pastry case and a papdi. Each starts from a ready-made base, so the care goes into the filling and into keeping it crisp until it reaches the guest.



Achari Mushroom Crostini



Desi Salsa Vol-au-vents



Avocado Sev Puri

CANAPÉ	PROFILE	BEST WITH
Achari Mushroom Crostini	Tangy, spicy, savoury, aromatic	Cocktail parties, canapé platters, mocktails, sparkling wine
Desi Salsa Vol-au-vents	Fresh, tangy, zesty, mildly spicy, herbaceous	Cocktail parties, welcome drinks, mocktails, sparkling beverages
Avocado Sev Puri	Creamy, tangy, zesty, mildly spicy, chaat-inspired	Luxury cocktail events, Indian fusion menus, welcome drinks, refreshing mocktails

Before you begin

Keep every filling dry. Moisture is what softens a crostini, a pastry case or a papdi, so drain the salsa and cook the mushrooms until no liquid remains.

Assemble close to service and garnish last. The sev, pomegranate and coriander are what make the tray look festive, and they look their best added at the final moment.

COMPOSED BY

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DIWALI CANAPÉS

Achari Mushroom Crostini

Tangy, spicy, savoury, aromatic.



LOOK	Golden toasted crostini topped with achari mushrooms and fresh herbs
TEXTURE	Crisp bread with juicy, tender mushrooms and a lightly creamy finish
BEST WITH	Cocktail parties, canapé platters, mocktails, sparkling wine

Ingredients

- 12 ready-made crostini bases
- 250 g button mushrooms, finely chopped
- 1 tbsp oil
- 1 tbsp butter
- 1 small onion, finely chopped
- 1 tbsp ginger-garlic paste
- 1 green chilli, finely chopped
- 1 tsp mustard oil
- ½ tsp fennel seeds
- ½ tsp mustard seeds
- ½ tsp nigella seeds (kalonji)
- ½ tsp crushed coriander seeds
- ¼ tsp fenugreek seeds
- ½ tsp Kashmiri red chilli powder
- ¼ tsp turmeric powder
- ½ tsp amchur powder
- 1 tbsp hung curd
- 1 tbsp fresh coriander, chopped
- 1 tbsp lemon juice
- Salt

Method

1. **Prepare the achari spice base**
   Heat the mustard oil in a pan. Add the fennel, mustard, nigella, coriander and fenugreek seeds, and allow them to crackle gently.
2. **Sauté the aromatics**
   Add the onion and cook until translucent. Add the ginger-garlic paste and green chilli, and sauté until fragrant.
3. **Cook the mushrooms**
   Add the chopped mushrooms and cook over medium-high heat until their moisture evaporates and they begin to brown.
4. **Season the filling**
   Add the Kashmiri chilli powder, turmeric, amchur and salt. Mix well and cook for another 2–3 minutes.
5. **Finish the mixture**
   Lower the heat and stir in the hung curd. Cook briefly until the mixture is cohesive and not watery. Finish with lemon juice and fresh coriander.
6. **Assemble**
   Spoon the mushroom filling onto the ready-made crostini bases.
7. **Garnish**
   Finish with fresh coriander, microgreens and finely chopped green chilli. Serve immediately.

GARNISH

Fresh coriander leaves, microgreens and finely chopped green chilli.

CHEF'S NOTE

Keep the mushroom filling dry and concentrated so the ready-made crostini stays crisp.

DIWALI CANAPÉS

Desi Salsa Vol-au-vents

Fresh, tangy, zesty, mildly spicy, herbaceous.



LOOK	Golden, flaky vol-au-vent shells filled with a colourful Indian-style salsa, vibrant vegetables and fresh garnishes
TEXTURE	Crisp, buttery pastry against crunchy vegetables and a juicy, refreshing filling
BEST WITH	Cocktail parties, welcome drinks, mocktails, sparkling beverages

Ingredients

- 12 ready-made mini vol-au-vent shells
- 100 g tomatoes, deseeded and finely diced
- 50 g cucumber, finely diced
- 40 g red onion, finely chopped
- 30 g red bell pepper, finely diced
- 30 g yellow bell pepper, finely diced
- 1 green chilli, finely chopped
- 2 tbsp fresh coriander, chopped
- 1 tbsp lemon juice
- ½ tsp roasted cumin powder
- ½ tsp chaat masala
- ¼ tsp Kashmiri red chilli powder
- 1 tsp olive oil
- Salt
- 1 tbsp pomegranate seeds

OPTIONAL CREAMY LAYER

- 60 g hung curd
- 1 tbsp mint chutney
- A pinch of roasted cumin powder
- Salt

Method

1. **Prepare the desi salsa**
   Combine the deseeded tomatoes, cucumber, red onion, bell peppers and green chilli in a bowl.
2. **Season**
   Add the coriander, lemon juice, roasted cumin powder, chaat masala, Kashmiri chilli powder, olive oil and salt. Mix gently.
3. **Prepare the optional creamy layer**
   Whisk the hung curd with the mint chutney, roasted cumin powder and salt until smooth.
4. **Drain the salsa**
   Allow it to rest briefly, then drain any excess liquid so the pastry shells do not turn soggy.
5. **Assemble**
   If using the creamy layer, pipe a small amount into each ready-made vol-au-vent shell. Spoon the salsa on top without overfilling.
6. **Garnish**
   Finish with pomegranate seeds, fresh coriander, microgreens and a light dusting of chaat masala.
7. **Serve**
   Assemble just before service to keep the flaky texture of the shells.

GARNISH

Pomegranate seeds, fresh coriander leaves, microgreens and a light dusting of chaat masala.

CHEF'S NOTE

Keep the diced vegetables uniform and the salsa well drained for a neat, colourful canapé. The creamy mint layer is optional.

DIWALI CANAPÉS

Avocado Sev Puri

Creamy, tangy, zesty, mildly spicy, chaat-inspired.



LOOK	Crisp papdis topped with vibrant green avocado, colourful chutneys, golden sev and jewel-like pomegranate seeds
TEXTURE	Crunchy papdi and sev balanced with smooth avocado, juicy chutneys and bursts of pomegranate
BEST WITH	Luxury cocktail events, Indian fusion menus, welcome drinks, refreshing mocktails

Ingredients

- 12–15 ready-made plain papdis
- 2 ripe avocados
- 1 small tomato, deseeded and finely chopped
- 2 tbsp red onion, finely chopped
- 1 green chilli, finely chopped
- 2 tbsp fresh coriander, chopped
- 1 tbsp lemon juice
- ½ tsp roasted cumin powder
- ½ tsp chaat masala
- Salt
- 50 g fine nylon sev
- 2 tbsp pomegranate seeds

SWEET TAMARIND CHUTNEY

- 3 tbsp tamarind chutney
- ½ tsp roasted cumin powder
- A pinch of black salt

MINT-CORIANDER CHUTNEY

- 3 tbsp mint-coriander chutney
- 1 tsp lemon juice
- 1–2 tsp water, if required

Method

1. **Prepare the avocado**
   Scoop the avocado into a bowl and mash with a fork until creamy but slightly textured. Add the lemon juice immediately to prevent browning.
2. **Season the mixture**
   Add the tomato, red onion, green chilli, coriander, roasted cumin powder, chaat masala and salt. Mix gently.
3. **Prepare the chutneys**
   Mix the tamarind chutney with the roasted cumin powder and black salt. Loosen the mint-coriander chutney with lemon juice and a little water, if required.
4. **Arrange the papdis**
   Place the ready-made plain papdis on a serving platter in a single layer.
5. **Fill**
   Add a small spoonful of the avocado mixture to each papdi.
6. **Dress**
   Drizzle a little tamarind chutney and mint-coriander chutney over the avocado.
7. **Garnish**
   Top with fine nylon sev, pomegranate seeds, red onion, fresh coriander and a light sprinkle of chaat masala.
8. **Serve immediately**
   Assemble just before serving so the papdis and sev keep their crunch.

GARNISH

Fine nylon sev, pomegranate seeds, fresh coriander leaves, finely chopped red onion, a light sprinkle of chaat masala and microgreens (optional).

CHEF'S NOTE

Use firm, crisp papdis and keep the avocado mixture thick rather than runny. Add the sev at the last moment so it does not absorb moisture.