

The



₹100

Ideal Home

The Ideal Home and Garden, June 2015 Vol 9 Issue 8

and Garden

SUSSANNE KHAN

on her Design Journey



+ The Big Fat Guide to Investing in Art

Silver Lining

Designer Adarsh Gill's Exquisite Furniture Line

A Sneak Peek into GAURI KHAN'S New Workspace

ETHNIC INSPIRATION

- India-inspired Homeware
- Colonial Designs from Kolkata

Back to Earth

51 Top Eco-Friendly Finds



Whimsical Wonders

Luxurious treats blended together with a Ferris wheel-inspired set-up is characteristic of the newly-opened La Folie Patisserie at Mumbai's Palladium Mall. Delve into some handcrafted magic by Chef Sanjana Patel from the patisserie kitchen.

Impressions: Keshia D'Souza | Images: Nisha Drego



Sanjana Patel

According to Chef Sanjana Patel, the journey through an artisanal confectionery shop should not be about sitting down to eat a product for savory,

"It's important to notice the artistic details that have gone into making the creation and talk about the art of dessert making to understand the techniques and artistry that is involved," she shares.

Being an avid gourmet patisserie, Sanjana has set up La Folie Patisserie after gaining outstanding resume, arguably among one of the best pastry chefs in India. La Folie has shops in trendy

pockets of the city. Following the Kala Ghoda launch, it has now set up shop at Palladium Mall with plans in the pipeline for a Bandra outlet. The confectionary technologist by degree also deeply follows the traditional idea of dessert being eaten with the eye, and, so, has based the entire concept of La Folie around this. "It's about letting go of other sense to enhance the experience," reveals Sanjana. This can be seen in the store's

decor that represents this idea on many levels, according to interior architect Rooshad Shroff. La Folie approached his firm as they found a lot of similarities between the two partners. "Being a young brand, we needed someone patient with an eye for micro-detailing," she says.

Experience meticulous creations in your home with her given recipes for the mango season.