



Reel eats *REEL EATS- Hear, Smell, Taste, Touch and Watch What You Eat*

REEL EATS invites you to engage all of your senses. Join us for a monthly gastronomic film and story-telling

event that brings together Toronto's finest chefs, raconteurs (think CBC Radio's DNT0 live) and food lovers in one gloriously delicious evening. Themes generated by a famous culinary film lie at the heart of every event. And for this edition, Reel Eats heads East!

Who doesn't love a good wedding story? And there are few more colourful or vibrant than "*Monsoon Wedding*" directed by Mira Nair. The film gathers far-flung family members in New Delhi in time for Aditi to say "I Do" to her arranged marriage spouse- an Indian man living and working in Texas. Family dramas, secrets and love stories unfold over the four day ceremony that happens to coincide with monsoon season. A true feast for the eyes and the senses.

Inspired by the pageantry and festivities of an Indian wedding, Reel Eats is pleased to offer diners a true Indian feast prepared by [Arvinda's Spices](#) co-owner, cookbook author, food blogger and cooking instructor [Preena Chauhan](#). Joining her is multi-cookbook author, vegetarian food expert and culinary instructor [Nettie Cronish](#). Preena explains, "Typically meat is never served at an Indian wedding (ceremony) – the meal is always vegetarian as the ceremony involves the presence of God. In the film *Monsoon Wedding*, the wedding ceremony took place and the dancing and celebration took place immediately afterwards, so the meal would be vegetarian." With that in mind, the two women have crafted a vegetarian Indian Feast fit for a Rajah.

Preena and Nettie's Monsoon Wedding Inspired menu Featuring Arvinda's Premium Masalas:

- ❖ Aditi's Apricot Black lentil Soup with Masala Spices
- ❖ Hemant's Crisp Pappadum Wafers and Nann Bread
- ❖ Roasted Cashew Curry with Cauliflower and Peas
- ❖ Sumptuous Saag Paneer- Indian cheese in a creamy sauce with spinach
- ❖ Wedding Day Mattar Rice Pullao- basmati rice with peas
- ❖ Celebratory Channa Masala – Chick Pea Curry
- ❖ Sweet Endings Vanilla Coconut Chai Spiced Ice Cream with Sliced Mangoes
- ❖ Aromatic and Romantic Masala Chai featuring Arvinda's premium Chai blend

The Delectable Details:

- ❖ *****While the movie will be playing silently in the background, it serves only as our inspiration. The food, story-telling and the company will be so fabulous, we recommend you watch it prior to joining us!*****
- ❖ **WHEN:** Saturday, April 21 2012 starting at 6:30pm- dinner starts sharply at 7pm!
- ❖ **WHERE:** Aphrodite Cook's Culinary Loft: 201 Weston Road (at St. Claire West and Keele)- Suite 101
- ❖ **WHAT:** A night of food, film, story-telling and fabulous Indian-themed prizes for the fortuitous few. This is a BYOB event or you can enjoy pairings for an extra \$25/pp selected by our resident wine savant- Sang Kim. **\$75/pp including taxes covers food, film and a fab night!**
- ❖ **NOTE:** This is a fully pre-paid event- to reserve your seat, please contact Domenic Ubaldino at reeleats@rogers.com. We may film this event- so please be advised that you might appear in a YouTube video near you!
- ❖ **PSST!** Want to start your day with Scott Savoie at the Culinary Adventure Company for a guided tour of Little India and cap it off with us for our feast? Here are the details: <http://www.culinaryadventureco.com/culinary-adventures.html>

Reel Eats seeks to celebrate the art of a good story through every frame, plate and experience. We hope you'll join us for the delicious journey. **Concept created and brought to you by:** [Mary Luz Mejia](#) and Mario Stojanac of [Sizzling Communications](#), Vanessa Yeung and Domenic Ubaldino of [Aphrodite Cooks](#) and Sang Kim – restaurateur, writer and cook behind [Sushi Making for the Soul](#).