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Kotgarh Fruit Bageecha - The Incredible Wildcard



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It isn't often one comes across a new brand of Indian jam, created by consumers, for consumers. What we have are the usual round-up of names, mostly foreign and some Indian. Of the latter, there are painfully few products one can say are novel, innovative and high quality. When we came across Kotgarh Fruit Bageecha for the first time, the concept appeared to be miles away from fruition. The second time, a remarkably short time later, it

Review of: Kotgarh Fruit Bageecha
(<http://www.fruitbageecha.com/>)
Price: INR 240/150/170 (MRP)

Reviewed by: Sid Khullar
Rating:

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Summary:

was already there, in no small part due to the efforts of husband wife duo, Anuradha and Kartik Budhraj. Their story is one we'll narrate another time. For now, you want to meet the result of their labor, the first products to be brought to market by their firm, Kotgarh Fruit Bageecha.

The first bottle I opened was the largest at 425g, the KFB Green Apple and Ginger Chutney (240).

The aroma that came wafting through was that of cumin, black pepper and ginger, immediately reminding me not of hot toast, but of piping hot parathas, served with a dollop of this chutney and followed by hot, strong tea. So, we did what we had to do; make hot parathas that were eaten with large spoonfuls of Green Apple and Ginger Chutney followed by hot, strong tea... but not before we had eaten at least four spoonfuls each of this mildly tangy, vaguely peppery, slightly crunchy mixture with definite undertones of cumin. I didn't think it went very well with toast, but do believe it'll go well with fresh, soft bread. I also used the chutney in a salad at home:

Aroma: Cuminseed, ginger, pepper, apple, hint of ginger

Flavor: Green apple, cuminseed, pepper

Mouthfeel: Vaguely crunchy; has bite.

Coleslaw with Red Cabbage and Hint of Apple

Ingredients:

- 1 medium-sized head of Red Cabbage, chopped
- 5 tbsp Mayonnaise
- 7 tbsp Apple Juice
- 3 tbsp KFB Green Apple and Mint Chutney

Method:

1. Mix it all together
2. Add more Mayo if you want it creamier / more apple juice if you want it looser and more pronounced flavors of sweet apple and more chutney if you like what it does to the mixture and want to enhance the same.
3. Serve chilled. Goes with everything, especially meaty/spicy dishes.

The second bottle I tried, was KFB's Chunky Kiwi Preserve (150, 225g). Unlike the Green Apple and Mint Chutney, this one doesn't reach out. The only aroma I could perceive was a mild sourness and a hint of sweetness. Tasting it was another story altogether. Both, its sweet and sour nature are highly apparent and the preserve is sweet without being cloyingly so. The seeds lend it a crunchy texture and this goes beautifully with toasted white bread or with an omelette.

Aroma: Mostly sour

Flavor: Sweet and sour, kiwi

Mouthfeel: Smooth, crunchy, glutinous

We look forward to seeing what new products Anuradha and Kartik bring out via Kotgarh Fruit Bageecha. If they're anything like these first three chutney/preserves, I say we have reason to be excited.

[More Details
\(http://www.fruitbageecha.com/\)](http://www.fruitbageecha.com/)

The third and last bottle was a variant of the previous, Chunky Kiwi Preserve with Star Anise(170, 225g). For those of us who don't like classic fruit preserves or the rest of us who may get bored of the same flavor after a while, this one brings flavor relief with the addition of Star Anise. Not only is this somewhat apparent in the aroma, but is definitely there in the flavor. I suggest using this variant for filling and topping stuff though it'll go very well with whole wheat bread and perhaps pumpernickel too.

Aroma: Delicate aniseed/star anise, sour perception

Flavor: Sweet, star anise, sour, kiwi

Mouthfeel: Smooth, crunchy, glutinous

We look forward to seeing what new products Anuradha and Kartik bring out via Kotgarh Fruit Bageecha. If they're anything like these first three chutney/preserves, I say we have reason to be excited.