My CO OUTTUINDIA 2018/19 Litchen by homecentre

Where meets fashion

100s OF WAYS TO REINVENT HOW YOU COOK

> Tandoori halloumi salad – one of many fab recipes

Kitchen wisdom with celebrity chef Ranveer Brar

HOMES begin with us

homecentre[™]

homecentre[™]

A kitchen is so much more than just a room in your home. It's the place you cook, eat, learn and teach. It's where you share good times with family and friends and, of course, enjoy great food and refreshing drinks. That's why we're thrilled to welcome you to our new

My Colourful Kitchen

catalogue, a feast of fashionable and functional products designed to make your kitchen a better, brighter space. Inside, there are hundreds of innovative must-have essentials, game-changing gadgets and topof-the-range tools you can turn to whenever you want to store, organise, prepare, cook, serve and impress. Crafted with original features and every colour in the rainbow, these products will take your kitchen into a new age of easier cooking. And that's not all: we're delighted to announce our association with celebrity chef Ranveer Brar. From pages 6 to 19, you'll find his Chef's Specials portfolio of products, as well as top tips and 14 delicious chef-selected recipes that you can rely on to help you cook like a pro in the beautiful surroundings of your new colourful kitchen.

Team Home Centre

LOOK OUT FOR OUR EXCLUSIVE LOGOS INSIDE AND IN STORE

Restaurateur, author, food film producer, culinary mentor, benefactor, TV presenter, MasterChef judge: Ranveer Brar is one of India's most celebrated chefs and upholds the theory that cuisine is an extension of culture. Here, he gives a taste of what's to come in this catalogue and talks about his partnership with Home Centre...

Hi Ranveer! Tell us how your relationship with Home Centre came about.

It started when Home Centre came to me with their plans for the Colourful Kitchens range. I've always loved what they offer, so having been really impressed by the collection, I was thrilled to join hands and launch the concept that will bring fashion and colour into kitchens across India. I truly feel that there's a chef in us all and I know this one-of-a-kind catalogue will act as a catalyst for you to show off your culinary skills.

What makes the products in the catalogue so different from those found in a regular Indian kitchen?

Indian kitchens are dominated

by black, white and steel. And while, inspired by international trends, home cooks are starting to modify the way they cook. the reality still remains that a conventional Indian kitchen is not the ideal space. This catalogue seeks to change that with new designs and allpurpose products.

There is a wide offering in the **Chef's Specials collection** - how does the range tick the box for both functionality and fashion?

The portfolio is inspired by international designs customised to suit the unique needs of Indian homes, from preparation and storing to cooking and serving. I believe a colourful kitchen is a happy

such as bright pots, pans and silicone handles that would otherwise be neutral in colour.

How will this catalogue help create more colourful and

It offers solutions for every problem. All the basic needs have been accounted for, with the bespoke equipment designed with colour to bring

one-of-a-kind catalogue will help

"I know this

you show off your culinary feeling and fashion straight into the kitchen.

There is a range dedicated to outdoor cooking - what changes do you see in India's attitude to this way of cooking?

I feel the country's approach has progressed, with barbecues and men cooking now a trend we all enjoy. Sunday barbecue parties are becoming more and more common, and as a result most homes tend to have gear for

outdoor cooking and serving. When buying this kind of equipment, it's important that it's dust- and water-resistant, shatter-free and versatile.

What advice would you give for keeping the kitchen a clean and tidy space?

One tip would be to invest in multiple modular storage canisters you can stack away when not in use. What's really exciting about the Home Centre range is that the products - from roll holders and over-the-door baskets to wall-mounted hooks - combine to create a more fluid space that makes the kitchen extra efficient.

Many amateur cooks shy away from baking. What are some key steps they can use to conquer their fears?

The basic fear with baking owes to the fact you don't know how the creation will turn out. My advice here is to follow the recipe step by step and to use the right equipment, from the mixing bowls and spatulas to decorating accessories, muffin moulds or cupcake cases. This will allow you to bake with more confidence, which leads to much nicer end results.

What's your top tip for hosting a dinner party?

Try to prepare in advance, especially any cold salads and starters, dips and crudités, which can be made eight hours ahead of time and kept in the fridge. Just don't leave everything to the last minute.

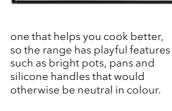
You have a hectic travel schedule. How do you keep yourself hydrated?

I always keep a flask or mug of warm water with me. A bottle with a built-in infuser is another favourite - I use this for things like mint, cucumber, celery and citrus fruits to flavour the water and keep me hydrated in an interesting, nutritious way. I work out regularly too, so a sipper bottle with a good grip is a must.









delicious kitchens?

skills"



2 **home**centre

CONTENTS







Chef's specials

Cook like a chef in your own home

6-7	Beautiful brunch: Runner bean
	fritters with soft-poached eggs 🕞
8-9	Non-stick pans
10-11	Non-stick pots
12-13	One-pot wonder: Spiced

coconut potatoes (R) Knives & blocks

Nylon & stainless-steel tools Scissors, peelers & linen

Grilling & chilling

Designed for a great life outdoors

22-23	Smoky flavours: Griddled
	mustard lamb skewers 🕟
24 25	Grill nanc

26-27

Outdoor fare: Prawn rainbow salad with satay dressing (R) 28-29 Barbecue tools

Bamboo knives & tools

Linen & tools 32-33

Bakeware

The icing on the cake for your kitchen

34-35	Rise to the occasion: Rose and
	cardamom lavar caka 🕟

36-37 Tins & moulds

38-39 Tools & serveware 40-41 For little chefs: Chocolate

cupcakes (R)

Everyday essentials

Modern and must-have equipment

20-21 Aluminium & ceramic non-stick 42-43 Cookware & crockery

96-97 Hydration

98-99 Expert advice and products that help you stay hydrated all day every day

100-101 Frozen treats: Strawberry and blackberry lassi lollies (R)

102-103 Breakfasts: Cheese and herb waffles with chilli-fried eggs (R)

104-105 Lunchboxes: Cauliflower and broccoli masala with beetroot rice (R)

106-107 Trays & placemats





ON THE COVER

Dahlia Dinner Plate Dia 26.4cm, 1000002933126 ₹ 449 .00 (See the full Dahlia range on page 56)

Serveware

Get ready to be the host with the most

Tableware, linen & crockery Sweet bites: White chocolate, pistachio & cranberry fudge 🕟 66-67 Food warmers & cutlery

A refreshing tipple: Citrus saffron lemonade (R)

Coloured glasses & mason jars

Storage & organisers

Bring a sense of order to your kitchen

72-73 Pantry classic: Crispy spiced chickpea, lentil and avocado salad (R)

Pantry storage & organisers 74-79 Bamboo & wire organisers 80-81 82-83

Countertops & walls 84-85 Trolleys, oils & racks

Preparation

Prepare like a pro with all-new tools

Good-for-you food: Fruit salad with orange syrup (R)

88-89 Gadgets Tools & gadgets 90-91

92-93 Graters 94-95 Coffee & tea



TANDOORI HALLOUMI WITH SHAVED ROOT VEGETABLE SALAD SALAD Serves 2

Prepare 15 minutes plus marinating Cook 10 minutes

HALLOUMI

- 1 tsp ground coriander
- 1 tsp chilli powder
- ½ tsp ground turmeric • ½ tsp ground garam
- masala • 1 tsp white wine vinegar
- 2 tbsp olive oil
- 250g block halloumi (or paneer), cut lengthways into 2 pieces

- 1 carrot • 1 beetroot
- 2 tbsp olive oil
- ½ tsp cumin seeds
- 4 red chard, stems and leaves, torn into pieces
- 1 red onion, thinly sliced
- 100ml white wine vinegar
- 50a cashews
- pomegranate seeds and herbs, to garnish
- 1 For the halloumi, whisk together the spices, vinegar, oil and ½ tsp salt.

- Brush over the cheese and marinate for 1 hour.
- 2 Heat a grill pan until smoking. Cook the cheese on all sides for 1-2 minutes, until grill marks appear.
- **3** For the salad, shave the carrot and beetroot into thin ribbons.
- 4 Set a fry pan with 1 tbsp oil over a medium heat. Toast the cumin seeds for 1 minute, add the ribbons and cook for 1 minute. Transfer to a bowl, toss with

the chard and set aside.

- a medium heat. Fry the cashews for 2-3 minutes, or until golden. Transfer to a small bowl and season. 7 Assemble the shaved salad on two Dahlia
- Dinner Plates. Top with the tandoori halloumi

5 Put the onion in a bowl,

leave for 5 minutes.

pour over the vinegar and

6 Meanwhile, set a fry pan

with the remaining oil over

Kitchen with

and sprinkle over the cashews, pomegranate seeds and herbs.

4 **home**centre

All recipes featured were created

exclusively for this catalogue and

are on homecentre.com

BRIGHT

With our bright and beautiful Chef's Special range, all your kitchen stalwarts are about to get a major upgrade in the fashion department and functionality stakes.

Runner bean fritters with soft-poached eggs

Prepare 15 minutes Cook 30 minutes

CHEF'S SPECIAL

- vegetable oil
- ½ tsp cumin seeds
- ½ tsp coriander seeds • ½ tsp fennel seeds
- 150g refined flour
- 100g cornflour
- 250ml vegetable stock • 300g runner beans,

- washed and sliced lengthways
- 2 eggs
- 1 red chilli, sliced
- roughly chopped coriander leaves
- 1 tbsp chilli oil
- 1 Half-fill our Magnus Fry Pan with oil and set
- over a medium heat. 2 Meanwhile, toast the
- spices in a separate fry pan for 2-3 minutes. Tip into a spice grinder and blitz to a powder.
- **3** For the batter, put the flour, cornflour and ground spices in a large bowl then whisk
- in the stock. 4 A handful at a time,
- coat the runner beans in the batter. Carefully
- place into the hot oil and fry for 1-2 minutes, until golden. Transfer to kitchen paper to drain. 5 Poach the eggs in our
- Magnus Casserole with **Lid** until the yolks are still soft.
- 6 Serve the fritters and poached eggs with the sliced chilli, coriander and chilli oil.



1. Magnus Herb Scissors L40cm, 1000006259327 ₹ 349 .00 2. Magnus Casserole with Lid Dia $20 \times H9$ cm, 1000006259383 ₹ 1,199 .00 3. Magnus Sauce Pot with Glass Lid Dia $18 \times H18$ cm, 1000006382294 ₹ 1,099 .00 4. Magnus Solid Turner L32cm, 1000006250427 ₹ 249 .00 5. Magnus Tadka Pan Dia 10 × H4.5cm, 1000006382286 ₹ 399 .00 6. Magnus Peelers (Set of 3) L20cm, 1000006259349 ₹ 149 .00 7. Magnus Cutting Board with Handle W35.5 × L18.1cm, 1000006250397 ₹ 299 .00 8. Magnus 5-piece Knife Set W33 x D8 x H23cm, 1000006259317 ₹ **1,499 .00 9. Magnus Fry Pan** Dia 24 x H4.5cm, 1000006259365 ₹ **999 .00** 10. Nice and Easy Dessert Plate Dia 21.5cm, 400991604697 ₹ **299 .00**

Chef knows best

For the perfect poach add a drop of white wine vinegar to the water before you ower in the eggs.

A new way to fry has arrived. With soft-touch handles and non-stick surfaces that distribute heat evenly, our red-hot pans make it easy to sear and stir-fry out-of-this-world flavours. To get the full effect of the grill bars, don't overcrowd the pan with too many ingredients

Non-stick stars

The Magnus collection of pans only makes room for hardy triple-layered non-stick marble surfaces. Why? Because we believe that when you invest in equipment, it should be yours to use for a long time to come...



Tadka Pan

Control the way you temper spices with this long-lasting tadka pan, given a new lease of life thanks to the red exterior and user-friendly soft-touch handle.

Dia 10cm, 1000006382286 ₹ **399 .00**



Mini Fry Pan

This pan will soon become your little helper in the kitchen. In the main we like it for frying eggs, but it also works a treat when tempering spices in small quantities. Dia 12cm, 1000006259357 ₹349.00



Fry PansBuilt to withstand the daily rigours of a busy home kitchen. Dia 18cm, 1000006259351 ₹ **699 .00** Dia 20cm, 1000006259359 ₹ **799 .00**Dia 22cm, 1000006259363 ₹ **899 .00** Dia 24cm, 1000006259365 ₹ 999 .00

Dia 26cm, 1000006259367 ₹ 1,099 .00 Dia 28cm, 1000006259369 ₹ 1,199 .00



Dosa Tawa

Disperses heat evenly across the surface of the pan to help you produce perfectly crisp, gorgeously golden dosas (and uttapam) in an effortless fashion every time you try.
Dia 30cm, 1000006259375
₹ 1,199 .00



Round Grill Pan

Don't own a barbecue? With our round grill pan, you can achieve the same irresistible results, the definition of the bar marks giving meat, fish and vegetables a mouthwatering grilled finish and flavour. Dia 26cm, 1000006259353

₹1,199.00



Square Grill Pan

The natural choice for an indoor fiesta of smoky, charred flavours, this heavy-bottomed pan nails the cooking of kebabs, steaks (anything you wish, really) without fail. W26 x L26cm, 1000006259355

₹999.00



Concave Tawa

Works best on a gas stovetop and has a non-scratch surface so that you can use a metal spatula to turn your dosa without worrying about damaging the coating. Dia 25cm, 1000006259371 ₹799.00



Round Flat Tawa

Slightly larger than our concave option, this round flat tawa heats evenly in just the same way and gives you a beautifully golden dosa from the edge to centre. Dia 28cm, 1000006259373

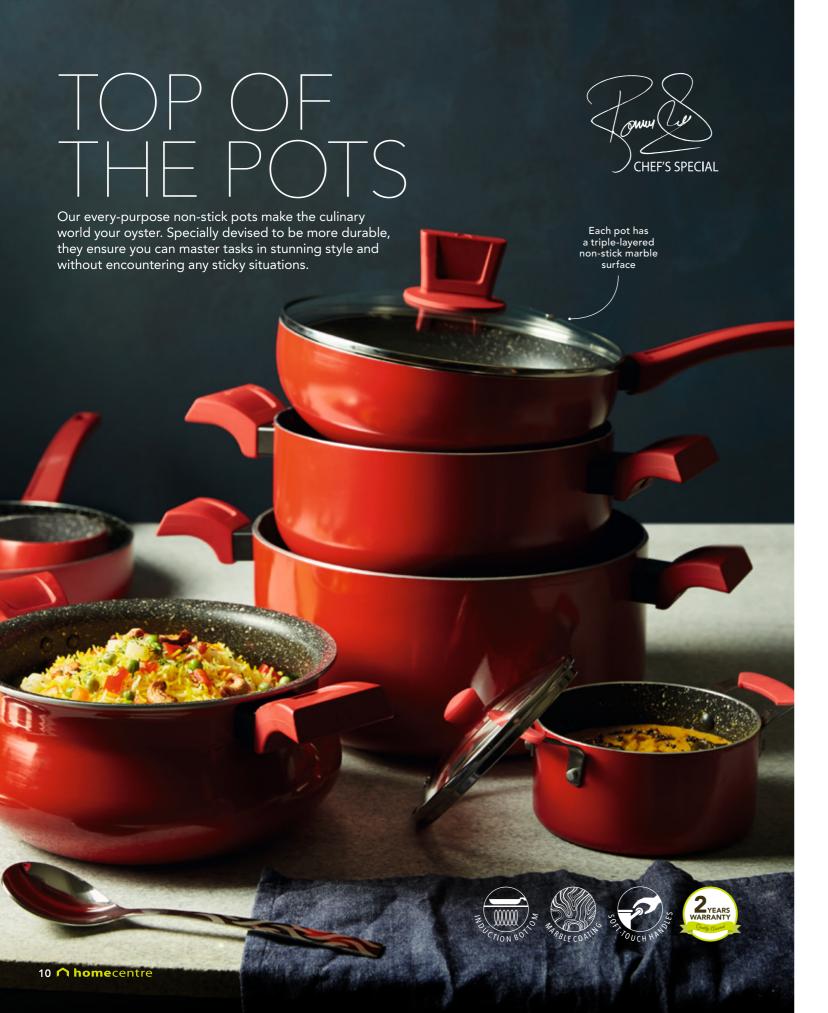
₹999.00



Patri Tawas

Easy to use and clean, both shapes come with handles at an offset angle so they stay cooler over the stovetop. Square W30 x L30cm, 1000006382288

₹ 1,299 .00 **Rectangular** W36 x L32cm, 1000006382290 ₹ 1,599 .00



Endless potential

All the pots in our Magnus collection have been designed to bring a particular quality to the culinary party happening in your kitchen. Here, we look at the firework show of flavours they can help create...



Small in stature, gigantic in purpose. This pot is for all the little kitchen tasks, whether it's blanching vegetables, tempering spices, melting butter... you get the picture. Dia 10cm, 1000006259361 ₹ 399 .00



Mini Casserole with Lid

Handy option for smaller portions, whether that's a recipe you're cooking from scratch or leftovers from the previous night's dinner you need to heat through. Dia 14cm, 1000006259389 ₹ 699 .00



Saucepan with Lid

Clear glass lid features a small air vent to prompt the release of steam, which stops the lid from rattling and ensures liquid doesn't boil over, especially useful when heating cream for desserts. Dia 16cm, 1000006382278 ₹799.00



Wok with Lid

Deep construction with high sides and a rounded base that encourages fast cooking - ideal for stir-fries, the large size and additional lid make it a great all-rounder. Dia 24cm, 1000006259381 ₹ 1,399 .00



Saucepan with Lid

In France, pans of this shallow shape are known as sauciers and bring many uses into the kitchen, such as shallow frying, poaching fish, sautéing meat and making sauces. Dia 24cm, 1000006259387 ₹ 1,199 .00



Kadhai with Lid

As we know, the kadhai is instrumental in the way Indian kitchens work. Both our sizes come with clear glass lids so you can keep a close eye on what's cooking. Dia 26cm, 1000006259377 ₹ 1,399 .00; Dia 28cm, 1000006259379 ₹ 1,599 .00



Biryani Pot

With its 32cm diameter and 15cm depth, this copious pot is a long-lasting option that affords you the width and height to properly layer all the elements of a classic biryani. Dia 32cm, 1000006382282 ₹ 1,799 .00



Mughlai Handi with Lid

Crafted with the traditional handi shape and appearance - wide entry point and curved bottom – this pot is a great addition to all kitchens and recipes such as mughali and birvani. Dia 24cm, 1000006382280 ₹ 1,599 .00



Appachetty with Lid

The sturdy handles, wide surface area and high bowl-shaped sides let you cook appam with no issues, while the robust press aluminium material makes it a reliable option. Dia 20cm, 1000006382284 ₹799.00



10-piece Cookware Set

The complete set of pots, pans and spatulas. Bakelite handles feature hooks so you can hang your cookware out of the way. Dosa Tawa Dia 28cm, Roti Tawa 16cm, Saucepan 16cm, Fry Pan 24cm, Kadhai with Lid 24cm, Nylon Spatulas (Set of 3) L32cm, 1000006402338 ₹ 2,999 .00



3-piece Cookware Set

Ideal for people moving into their first home who need to cover the basics. With a fry pan and kadhai, you can master all essential cooking techniques. **Fry Pan** Dia 18cm, **Kadhai with Lid** Dia 24cm, 1000006402334 ₹999.00



Chef knows best

To retain maximum colour when cooking green vegetables, blanch them in boiling salted water.



This spiced potato dish proves classics can be cool. Cooked and served in a kadhai that's one part of our smart stainless-steel collection, it's a modern recipe for success.



CHEF'S SPECIAL

Spiced coconut potatoes

- Prepare 5 minutes Cook 25 minutes
- 4 potatoes, peeled and cut into chunks
- 1 tsp olive oil
- 1 tbsp mustard seeds
- 1 tbsp fennel seeds
- 1 tsp cumin seeds • 1 tsp nigella seeds
- 1 tsp ground turmeric
- 1 tsp lime juice • small handful coriander leaves, to garnish

• 1 onion, finely chopped

• 1 green chilli, deseeded

• 1 garlic clove, finely

and finely chopped

• 2-3 curry leaves

chopped

1 Put the potatoes in

a large saucepan filled with salted water. Bring to the boil and cook for 15 minutes, or until just tender when pierced with a knife. Drain and spread • 100g desiccated coconut out to dry.

2 Heat the olive oil in our Magnus Kadhai with Glass Lid then add the mustard, fennel, cumin and nigella seeds. Once the

pop, stir in the turm onion, garlic, chilli curry leaves, stirrin they don't catch. 3 Gently mix in the potatoes, desiccated coconut and lime juice.
Cook for 5 minutes or unt the potatoes are perfectl cooked. Garnish with the







Pots of gold

With the help of our Magnus stainless-steel pots, the list of recipes you can conjure up will grow. Let's take a look at some of the features that make this range of such value to your kitchen...



Saucepans with Lid

These saucepans have been crafted to conduct, distribute and retain heat in the most cook-friendly fashion. Dia 14cm, 1000006382298 ₹ 799 .00

Dia 16cm, 1000006382300 ₹899.00



Sauce Pots with Glass Lid

Trio of ever-reliables that will broaden vour culinary horizons. Dia 16cm, 1000006382292 ₹899.00 Dia 18cm, 1000006382294

₹ 1,099 .00

Dia 20cm, 1000006382296 ₹ 1,299 .00



Kadhai with Glass Lid

As with all these pots, features an encapsulated stainless-steel base that minimises hotspots and has good heat retention. Dia 22.5cm, 1000006382302 ₹ 299 .00

Dia 24cm, 1000006382304 ₹999.00



Multi Kadhai

One day it's your go-to pot for idlis and dhoklas, the next it's your essential tool for an endless list of braises and stews, soups, rice dishes, curries and vegetables. Dia 26cm, 1000006382316 ₹ 2,499 .00



Coffee Warmer

The kitchen tool you didn't know you couldn't live without. Suitable for your stovetop, this piece makes the coffee-brewing process more interactive and authentic. 240ml, 1000006382312 ₹ 299 .00



Milk Pan

Can be used for myriad purposes beyond dairy boundaries – think frying spices, cooking small batches of vegetables and reheating yesterday's leftovers. Dia 14cm, 1000006382314 ₹ 399 .00



Allow you to heat oil quickly for everyday fare. Dia 18cm, 1000006382306 ₹ 599 .00 Dia 20cm, 1000006382308 ₹ 699 .00 Dia 24cm, 1000006382310 ₹899.00



Chef knows best

For the best results, wait for your pots to heat up before adding any oil or fat.



6-piece Stainless Steel Cookware Set

Pretty enough to cook in then serve at the table, these pans are one-pot, less-washing-up wonders. Saucepans with Lid 14cm, 16cm, 18cm, 1000006335732 ₹ 1,299 .00



7-piece Stainless Steel Cookware Set Multi-purpose collection is durable

and dependable so you can cook your way to a better time in the kitchen. Saucepans with Lids 14cm, 16cm, 18cm, Fry Pan 20cm, 1000006335736 ₹ 1,599 .00



8-piece Coloured Cookware Set

The range of this rust-free set lets you tackle all manner of techniques. Saucepans with Lid 14cm, 18cm, Kadhai with Lid 20cm, Mixing Bowls 16cm, 18cm, 1000006335734 ₹ 1,999 .00

THE SHARPE

CHEF'S SPECIAL

In your kitchen are also the most important, so it pays to use the best in the business our stainless-steel blades and sturdy boards feature state-of-the-art tech and design.

Blade stunners

Keep your knives sharp and your technique sharper with these Magnus sets, which parade edge-retention blades with unique blocks and bars to give your wall or work surface a colourful feature that's anything but dull...



Magnetic Knife Bar

The most stylish way to store knives is also one of the best ways to save space. Keeping your blades on this wall-mounted magnetic bar makes your kitchen a safer place. L38cm, 1000006259315 ₹ **399.00**



Knife BlockWith safety-first room to store two knives in a way that doesn't take up very much countertop space, this slim design looks great placed inside kitchens of all styles. W9.5 x D9.5 x H22.7cm, 1000006250387 ₹799.00



Magnus 6-piece Knife Set This sturdy block is a thing of sleeky beauty and keeps your sharp blades safely tucked away from little hands. W21 x D12.5 x H36cm,

₹ 1,999 .00

1. Knife Sharpener L32cm, 1000006259307 ₹ 199 .00 2. Meat Chopper L30cm, 1000006259299 ₹ 399 .00 3. Santoku Knife L32cm, 1000006259309 ₹ 249 .00 4. Bread Knife L32cm, 1000006259297 ₹ 199 .00 5. Cutting Boards (Set of 2) Large W35 x L25cm, Small W25 x L17.5cm, 1000006250399 ₹ **399 .00 6.** Chef's Knife L32cm, 1000006259295 ₹ **249 .00 7.** Cutting Board with Handle W35.5 x L18cm, 1000006250397 ₹ **299 .00 8.** Paring Knife L20cm, 1000006259305 ₹ **99 .00 9.** Tomato Knife L22cm, 1000006259311 ₹ **99 .00**



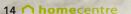


5-piece Knife Set with Magnet Block Give swanky blades pride of place with this out-in-the-open block in a marbled black that accentuates the sharpness of the blades and

boldness of the red handles. W22.5 x D7 x H32.5cm, 1000006259317 ₹1,499.00





















Handle folds over to take up less storage space 1. Silvano Side Plate Dia 18.5cm, 1000005535214 ₹ **149 .00** 2. Silvano Vegetable **Bowl** Dia 10 x H4.5cm, 1000005535216 ₹ **99.00** Say hello to your partners for a new life outdoors. Fired up by durable materials and smart features, this canny collection has been designed with ultimate sunshine flavours in mind. Heavy press forms perfectly shaped and evenly cooked 24 **home**centre

The hot list

Frying, grilling, griddling, skewering – it's all the order of the day and it's all delicious with our collection of marble-coated pans. Get a taste of what the range can deliver with our list...



ry Pan

Make frying easier and not as messy with this effective pan. Its high sides eliminate oil splashes on your stovetop, while the thick bottom absorbs and distributes heat more evenly.

Dia 24cm, 1000006423573

₹ 1,299.00



Wok

Turn the heat up a notch with our new wok, which has a heavy base but is surprisingly light, making it a cinch to stir-fry your way to a lifetime of fiery quick-to-cook dishes.

Dia 30cm, 1000006423575

₹ 1,599.00



Crepe Pan

Taking care of all your crepe, pancake and dosa needs in one fell swoop, this pan has an attractive beige handle and marbled finish that your batter will never stick to.

Dia 28cm, 1000006423577

₹ 1,499.00



Foldable Grill Pan

The handle can be offset at a steeper angle which helps keep your hand away from ferocious heat and make grilling less of a stress.

L20 x W20cm, 1000006402330

7 699.00



Rectangular Grill Pan

Let keeping an eye on multiple pans be someone else's problem with this rectangular grill pan, generously sized to give you ample room to cook your steaks and co. in larger batches. L24 x W36cm, 100006402332 ₹1,099.00



Partitioned Griddle Pan

Your all-in-one option, this divided pan offers space to cook multiple ingredients in one place, with a riveted section for grilling and two smaller areas for any side dishes.

L24 x W26cm, 1000006461573

₹ 1,399.00



Burger & Cake Pan with Press

Clever design allows you to cook four patties (vegetarian, meat, fish or vegan – with this pan you can do it all) in one go and in one easy-to-monitor location.

Dia 27cm, 1000005595973

₹ 1.599.00



Griddle Plate with 6 Skewers

The skewers can be reused time and again and have been formulated in conjuction with the griddle plate to take the fuss out of turning and flipping on the grill.

L26 x W42cm, 1000005595975

₹ 1,999,00



Chef knows best

Adding oil slowly to a pan before tempering ensures stronger flavours compared to flash heating.











Bamboo for you

Our Truffles collection of blades, boards and blocks strikes the perfect balance between state-of-the-art precision and beautiful craftsmanship to safely guide you through all manner of culinary missions...



Chef's Knife

Master every technique with this blade. Like all the knives in the collection, its handle is double-riveted for a steady cut. L33cm, 1000006428946 ₹ **299 .00**

Ham Slicer

Suitable for cutting thin slices from ham joints and wedges of hard cheese - the blade is elongated for smooth strokes. L33cm, 1000006428950 ₹ 249 .00

Santoku Knife

The blade's edge is serrated and paired with small air pockets that help the knife guide and slide through resistant produce. L31cm, 1000006428952 ₹ 299 .00



Blade features serrated edges that slice bread with ease, while the handle is weighted for maximum control. L35cm, 1000006428948 ₹ 249 .00



The right blade makes all the difference. With our sharp paring knife, preparing fruit and veg is a piece of cake. L20cm, 1000006428954 ₹ 149 .00

Peeling Knife

Features a slightly shorter blade and finishes with an upwardfacing curve so you can peel with precision. L19cm, 1000006428958 ₹ 149 .00



Elongated handle highlights this blade's role as your reliable go-to, comfortably capable of tackling a long list of jobs. L25cm, 1000006428956 ₹ 199 .00



An essential tool for butchery, our boning knife has a slim, flexible blade so you can easily separate meat from the bone. L33cm, 1000006428960 ₹ **199 .00**



Cutting Boards with Knife Sharpener

Cornered by a handy (and effective) knife sharpener. the surface of these boards won't dull your knives. L23 x W32cm, 1000005559387 ₹ 799 .00; L28 x W32cm, 1000005559389 ₹ 999 .00



Cutting Board with Tray

This smart design makes for efficient preparation, with the removable polypropylene tray there to hold prepared produce and free up space on the board. L25.8 x W38cm, 1000006335092 ₹999.00



Chopping Boards (Set of 2)

Workhorses in any kitchen, these hard-to-stain boards are your trustworthy aide for any chopping task. Small L21.5 x W27.5cm, Large L24 x W40cm, 1000006335096 ₹ 499 .00



Chef knows best

and vegetables.



Bamboo is slightly water-absorbent, so

use these boards to chop peppers, herbs



5-piece Knife Block Set

This set is the practical choice for beginners, showcasing knives with riveted handles that make chopping easier. W16 x D7.8 x H34cm, 1000006511171 ₹799.00



Double-sided Cutting Board

One side is made from long-lasting bamboo and the other from sturdy polypropylene. L23 x W33cm, 1000006335094 ₹ 699 .00



L40 x W20cm, 1000003761238 ₹ 499 .00



Chopping Board with Handle

Make room in your kitchen for this wooden board with handle, destined to become an ever-reliable stalwart.



6-piece Knife Block Set

One for more experienced cooks, this five-knife set is a true all-rounder and can handle any prep step that comes its way. W16 x D7.8 x H34cm, 1000004559905 ₹ 2,799 .00





MILLS & SHAKERS

1. Truffles Wood Pepper Mill Dia 7.4 x H46.3cm 1000006399971 **₹ 1,499 .00**

2. Truffles Wood Pepper Mill Dia 5.1 x H21.7cm 1000003092302**₹ 599 .00**

3. Truffles Wood Pepper Mill Dia 6.2 x H31.7cm 1000006399969 ₹ 899.00

4. Truffles Wood Pepper Mill Dia 5.1 x H12.8cm 1000003092300 ₹ 449 .00

5. Beautiful Home Rectangular Snack Tray W24 x D15cm 1000006335098 ₹ **299.00**

6. Truffles Pepper Mill and Salt Shaker (Set of 2) Mill Dia 5.1 x H11.5cm Shaker Dia 5.1 x H10.4cm 1000003092298 ₹ 599.00

7. Truffles Wood Pepper Mill Dia 5.1 x H16.6cm 1000003092304 ₹ 499 .00

8. Beautiful Home Snack Bowl Dia 10cm 1000005388391 ₹ 299 .00

BAMBOO TOOLS

1. Truffles 5-piece Bamboo **Utensil Set** Dia 6 x L35cm 1000005670811 ₹ 299 .00

2. Beautiful Home Solid Turner with Silicone Handle W6 x L31.5cm 1000006335106 ₹ **149** .**00**

3. Truffles Solid Spoon with Stainless Steel Handle W6 x L35cm 1000006503903 ₹ 199 .00

4. Truffles Slotted Turner with Stainless Steel Handle W6 x L35cm 1000006503901 ₹ **199 .00**

5. Truffles Solid Turner with Stainless Steel Handle W6 x L35cm 1000006503899 ₹ 199 .00

6. Beautiful Home Solid Spoon with Silicone Handle W6 x L31.5cm 1000006335104 ₹ 149 .00





Rose and cardamom layer cake

Serves 12 **Prepare** 1 hour plus cooling Cook 40 minutes

- 345g unsalted butter, softened, plus extra for greasing
- 3 cardamom pods, split
- 420g refined sugar
- 6 eggs
- 1 tsp vanilla extract
- 2-3 tbsp rosewater
- 540g refined flour
- 4 tsp baking powder
- 450ml whole milk

BUTTERCREAM

- 100g unsalted butter
- 300g icing sugar, sifted
- 1 tsp vanilla extract
- 2-3 tbsp whole milk
- rose petals, to decorate
- 1 Preheat the oven to 170°C, gas mark 3. Grease and line 3 of our 18cm Sweetshop Mini Springform Pans with baking paper.
- 2 In a spice blender, blitz the seeds from the cardamom pods.
- 3 Put the butter in an electric mixer and stir in the cardamom and sugar. Beat on medium for 4-5 minutes until the mix is pale and fluffy.
- **4** Add the eggs one at a time, scraping down the sides of the bowl between each addition. With the mixer on slow, beat in the vanilla extract and rosewater until just combined.
- 5 In a separate bowl, whisk together the flour, baking powder and ½ tsp salt. Add half to the egg mixture then pour in the milk until just combined. Incorporate the rest of the flour mix.

- **6** Scrape the mixture into the prepared pans and bake for 35-40 minutes, or until golden brown and a skewer inserted into the centre comes out clean.
- **7** Leave the sponges to cool on wire racks for 10 minutes before removing from the pans to cool completely.
- 8 For the buttercream, beat the butter in an
- electric mixer for 3 minutes until soft and fluffy. Tip in the icing sugar and beat, starting slow and gradually
- comes together. 9 Add the vanilla extract then slowly pour in the milk, beating for 4-5

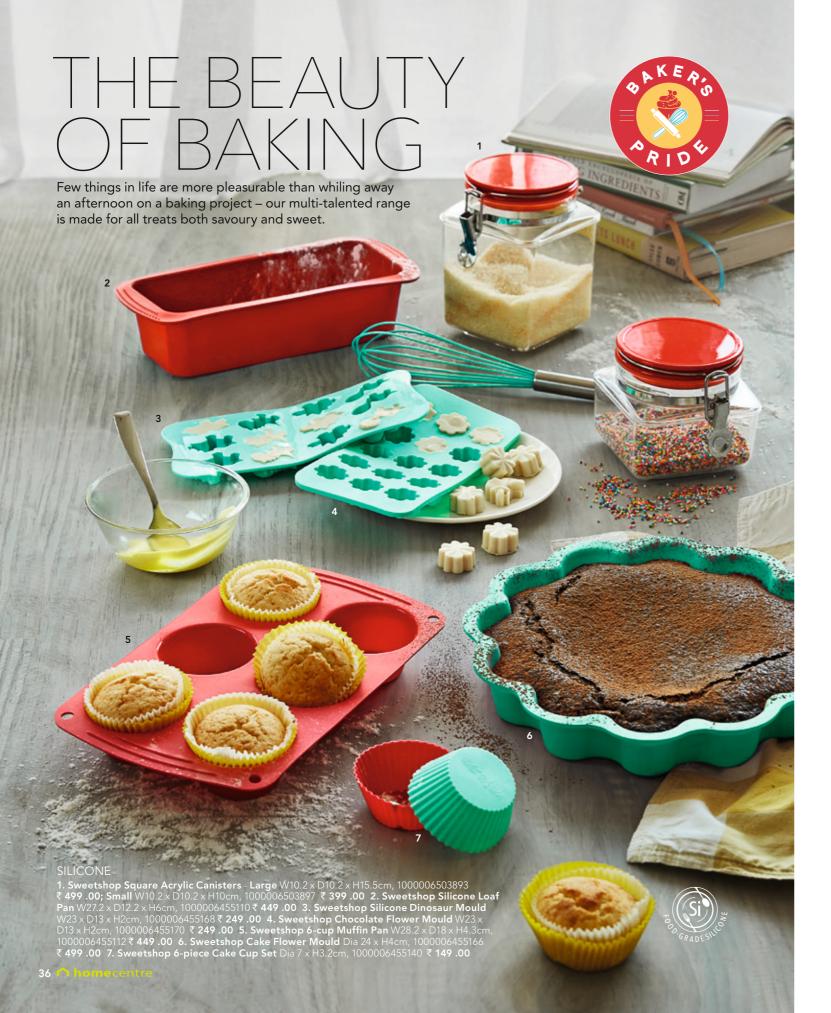
increasing as the mixture

minutes until thick, fluffy and creamy. 10 To build, slice the top off each cake if slightly rounded. Place one sponge, bottom facing up, on a serving platter.

Spread one third of the

buttercream over the

top, layer with the second sponge and repeat the process until you reach the final layer. **11** To decorate, put the remaining buttercream in a piping bag fitted with a round-shaped nozzle. Pipe rounds over the top of the cake and decorate with rose petals.





1. Sweetshop Cookie Cutters (Set of 3)

Large Dia 7 x H1.2cm Medium Dia 6 x H1.2cm Small Dia 4.5 x H1.2cm 1000006449833₹149.00

2. Sweetshop Cookie Tray W33 x D23 x H2cm 1000006449881 ₹ **249** .**00**

3. Sweetshop Mini Springform Pan Dia 18 x H6.5cm

1000006449839 ₹ 299 .00

4. Sweetshop Springform Pan Dia 24 x H6.5cm 1000006449849₹ **399.00**

5. Sweetshop 12-Cup Muffin Pan W35 x D26 x H3cm 1000006449923 ₹ **499 .00**

6. Sweetshop Loaf Pan W25 x D13 x H6cm 1000006449899₹ **299** .00

CERAMIC

1. Sweetshop Rectangular Baking Dish W31.8 x D19.8 x H5cm 1000006455152 ₹ **599.00**

2. Sweetshop Round Baking Dish Dia 25.2 x H5cm 1000006455196**₹ 599 .00**

3. Sweetshop Square Baking Dish W25.5 x D20.2 x H4cm 1000006455194 ₹ 499 .00

4. Sweetshop Ramekins (Set of 4) Dia 8.5 x H4.5cm 1000006455154 ₹ **449** .**00**

5. Sweetshop Ramekin Bowl Dia 9.2 x H5cm 1000006455200 ₹ 149 .00

6. Sweetshop Round Baking Dish Dia 21 x H4.2cm 1000006455150 ₹ 499 .00







DECORATING TOOLS

- 1. Sweetshop Decorating Pen Dia 9.8 x H3.6cm 1000006455134 ₹ **299** .**00**
- 2. Sweetshop Rotating Cake Stand

Dia 24.6 x H14cm 1000006449887 ₹ 799 .00

- 3. Sweetshop Silicone Brush Dia 4.5 x L13cm 1000006455136**₹ 199 .00**
- 4. Sweetshop Fondant Smoother L15 x W8cm

1000006449861 ₹ 149 .00

- 5. Sweetshop Cookie Press Dia 6 x 22cm 1000006449901 ₹ **499 .00**
- 6. Sweetshop 27-piece Piping Nozzle Set
- 1000006455204 ₹ 699 .00
- 7. Sweetshop Piping Bag Set Decorating Mouth Dia 1.6cm Silicone Bag L31 x D17cm 1000006449931 ₹ **399 .00**
- 8. Sweetshop Decoration Pen 1000006455186 ₹ 149 .00
- 9. Sweetshop 8-piece Fondant Pencil Set 1000006449859**₹ 249 .00**

SERVEWARE

- 1. Cake Carrier Dia 26 x H12.5cm 1000006449891 ₹ **899 .00**
- 2. 15-piece Paper Tumblers 1000006452780**₹149.00**
- 3. Paper Bowls (Set of 5) Dia 9 x H6.2cm 1000006452788₹99.00
- 4. Muffin Carrier L25.5 x W36 x H13cm 1000006449889 ₹ **999 .00**
- 5. 10-piece Wooden Spoon Set L15.8cm 1000006449929 ₹ 149 .00
- 6. 6-piece Cupcake Set Dia 7 x H3.2cm 1000006455140 ₹ **149 .00**





until just incorporated,

³/₄ full. Bake for 12-15

being sure to not overmix.

4 Spoon into the cases until

like breadcrumbs. Add the

vanilla essence and slowly

pour in the milk with the

motor still running.

fitted with a star nozzle.

Pipe the buttercream on to

the cupcakes and decorate

with sprinkles, if desired.

1. Sweetshop 12-part Egg Carrier W29 x D12.5 x H7.5cm, 1000006503905 **₹ 249 .00 2. Mini Casserole with Lid** Dia 14 x H7cm, 1000006425814 ₹ **599** .00 **3. Mini Milk Pot** Dia 10 x H5.8cm, 1000006425812 ₹ **399** .00 4. Small Spatula L20.5 cm, 1000006425816 ₹ 199.00 5. Mini Square Pan W14 x D14 x H3cm, 1000006425824 ₹ **399** .**00 6. Mini Teddy Pan** W15 x D15 x H3cm, 1000006425828 ₹ **249** .**00**



Kids-shaped Tools - 1. Brush L19cm, 1000006417591 ₹ 299 .00 2. Solid Spoon L22cm, 1000006417603 ₹ 299 .00 3. Solid Turner L22cm, 1000006417595 **₹ 299 .00 4. Butter Knife** L22cm, 1000006417599 ₹ **299.00 5. Spatula** L22cm, 1000006417589 ₹ **299.00**





Kids Printed Kitchen Linen (Set of 4) - 1. Chef Hat W24 x H30cm 2. Apron W50 \times C60cm 3. Glove W15 \times H28cm 4. Kitchen Towel W40 x H60cm, 1000006452181 ₹ 699 .00; 5. Kids Apron W50 x C60cm, 1000006452179 ₹ 299.00



1. Mini Rolling Pin L23cm, 1000006425822 ₹ 249 .00 2. 10-piece Cookie Tray Set W24 x D18 x H2cm, 1000006425830 ₹ 399 .00 3. Acrylic Canister Dia 10 x H8.8cm, 1000006417365 ₹ 399.00

TOOLS FOR TOTS



• 110g refined flour

• 1 tsp baking powder

• 20g cocoa powder

1 Preheat the oven to

170°C, gas mark 3. Line

2 of our Sydney Muffin

Pans with cases.



Welcome the jungle into your kitchen with this lush collection of verdant crockery, linen and tableware.



1. Striped Dish Cloths (Set of 2) L60 x W40cm, 1000006469697 ₹ 249 .00 2. Mini Whisk L17.5cm, 1000006425818 ₹ 199 .00 3. Ferrit Rolling Pin L40cm, 1000001044367 ₹ 299 .00 4. Printed Apron L74 x W60cm, 1000006448631 ₹ **499**.00 **5**. Printed Pot Holders (Set of 2) Dia 20cm, 1000006448635 ₹ **399**.00 **6**. Printed Oven Glove Mittens (Set of 2) L31 x W17cm, 1000006448633 ₹ **399**.00

- 1. Printed Placemats (Set of 6) L43 x W28cm, 1000006389728
- ₹ 399 .00 2. Braided Table Runner L120 x W33cm, 1000006402298 ₹ 499 .00 3. Sydney Mini Milk Pan Dia 10 x H5.8cm, 1000006425810

- ₹ 499 .00 4. Braided Trivets (Set of 2) Dia 23cm, 1000006402304 ₹ 299 .00 5. Round Placemat Dia 38cm, 1000006448773 ₹ 149 .00 6. Honeycomb Floral Side Plate Dia 18.5cm, 1000006548093 ₹ 149 .00

- 1. 3-piece Bowl Set Dia 13cm, 1000006497413 ₹ 399 .00
 2. Mugs (Set of 3) Dia 8.5 x H9.5cm, 1000006497425 ₹ 299 .00
 3. Coffee Mugs (Set of 6) Dia 7 x H7.5cm, 1000006497423 ₹ 399 .00
 4. Mini Cup and Saucers (Set of 6) Cup Dia 7.5 x H6.5cm, Saucer Dia 12.5cm, 1000006497411 ₹ 799 .00
 5. Cup and Saucers (Set of 6) Cup Dia 7.5cm x H6cm, Saucer Dia 14 x H2cm, 1000006497409 ₹ 799 .00





1. Dinner Plate Dia 27cm 1000006547991 ₹ **249** .00 2. Vegetable Bowl Dia 10cm 1000005535062 ₹ 99 .00 3. Dinner Plate Dia 27cm 1000006547979₹ **249 .00 4. Side Plate**Dia 18.5cm 1000006547993 **₹ 149 .00 5. Dinner Plate**Dia 27cm 1000005535058 **₹ 249 .00 6. Side Plate**Dia 18.5cm 1000006547995 **₹ 149 .00** 7. Cutlery (Set of 18) 1.5mm thickness 1000004915005 ₹ 749. 00 8. Round Coasters (Set of 6) Dia 10cm 1000006547983 ₹ 399 .00

The teal motifs of the Royal Odyssey range paint a new picture for tableware – with the collection made from durable melamine, bone china and quality cotton, the future of your food and drink looks very bright.



Above
1. 3-piece Bowl Set Dia 13cm, 1000006497413 ₹ 399 .00 2. Cup and Saucers (Set of 6) Cups Dia 7.5cm, Saucers Dia 14cm, 1000006497405 ₹ 799 .00 3. Cup and Saucers (Set of 6) Cups Dia 7cm, Saucers Dia 10.5cm, 1000006497407 ₹ 799 .00 4. Reversible Placemat W48 x H33cm, 1000006448591 ₹ 249 .00

Right

1. Printed Apron L74 × W60cm, 1000006448625 ₹ 499 .00

2. Striped Dish Cloths (Set of 2) L60 × W40cm, 1000006470730

₹ 249 .00 3. Printed Oven Mittens (Set of 2) L31 × W17cm,
1000006448627 ₹ 399 .00 4. Printed Pot Holders (Set of 2) Dia 20cm, 1000006448629 ₹ **399.00**



1. Royal Odyssey Mugs (Set of 3) Dia 8.5cm, 1000006497421 ₹ 299 .00 2. Royal Odyssey Coffee Cups (Set of 6) Dia 7cm, 1000006497419 ₹ 399 .00



BLAZE

Give your kitchen lift off with the riot of reds in our Bohemian Sunset crockery range.



1. Coffee Mugs (Set of 6) 340ml, 1000006497415₹ **399** .**00 2**. Printed Placemats (Set of 6) L43 × W28cm, 1000006389732₹ **399** .**00 3**. Round Placemat Dia 38cm, 1000006448775₹ **149** .**00 4**. Mini Cups and Saucers (Set of 6) Cups 190ml, Saucers Dia 12.5cm, 1000006497401 ₹ 799 .00 5. Lilliput Cup and Saucers (Set of 6) Cups 130ml, Saucers Dia 10.5cm, 1000006497403 ₹ 799 .00 6. Printed Placemats (Set of 6) L43 x W28cm, 1000006389724 ₹ 399 .00

- 1. Mugs (Set of 3) 340ml, 1000006497417 ₹ 299 .00
 2. 3-piece Bowl Set Dia 13cm, 1000006347907 ₹ 399 .00
 3. Woven Napkins (Set of 2) L45 x W45cm, 1000006448613 ₹ 249 .00



1. Magnus Chef's Special Kitchen Towels (Set of 2) W40 x L60cm, 1000006452160 ₹ **299 .00 2. Mandarin Check Kitchen Towels (Set of** 2) W40 x L60cm, 1000006469701 ₹ 249 .00 3. Mandarin Striped Dish Cloths (Set of 2) W40 x L60cm, 1000006470728 ₹ 249 .00 4. Mandarin Red Bar Mops (Set of 3) W30 x L50cm, 1000006469699 ₹ 249 .00





















EVERYDAY LIVING

Our Beautiful Home collection brings the quaint spirit of the British countryside to India. The durability of its Dolomite build and versatile style means you can always cook and serve in a smart fashion.









1. Bread Box W35 x D25.5 x H18cm, 1000005388375 ₹ **1,399** .00 **2**. Milk Bottle Dia 4.25 x H22.4cm, 1000005236664 ₹ **599** .00 **3**. Chip & Dip W30.5 x D30.5 x H2.5cm, 1000005245251 ₹ **1,199** .00 **4**. Cookie Jar Dia 13.5 x H21.5cm, 1000005233345 ₹ **999** .00 **5**. Utensil Holder W9.5 x D9.5 x H31cm, 1000005388373 ₹ **699** .00 **6**. Spice Jar W6 x D6 x H7cm, 1000005236672 ₹ **249** .00 **7**. Pelican Medium Pepper Mill Dia 6 x H13cm, 1000003092300 ₹ **449** .00



DINNERWARE

1. MugDia 8.5 x H9.6cm
1000005233351 ₹ **249 .00**

2. Shakers

W6 x D6 x H7cm **Salt** 1000005233333 **Pepper** 1000005236670 ₹ 249 .00

3. Cup & Saucer Cup Dia 15.4 x H9cm Saucer Dia 13.8cm 1000005233331 ₹ 349 .00

4. Printed Napkin

L45 x W45cm 1000005553104 ₹ **199** .**00**

5. Breakfast Plate

Dia 21.5cm 1000005236668**₹ 599 .00**

6. Soup Bowl

Dia 11 x H5.5cm 1000005236676 ₹ **299** .**00**

7. Dinner Plate

Dia 28cm 1000005236666₹ 799 .00



SPICES & OILS

1. Salt and Pepper Shakers (Set of 2)

100ml 1000006360908₹ **249 .00**

2. Oil Jar

1000006360902₹249.00

3. Oil Jar 500ml

1000006360904₹ 299 .00

4. Olive Oil and Vinegar Bottles (Set of 2)

1000006360906 ₹ **499 .00**

5. Cutting Board L32 x W23cm 1000005559387 ₹ **799 .00**









Delicate yet durable, the porcelain Alamode collection is destined to bring



Chef knows best When laying a table, aim to leave a space of around 40 centimetres between each

setting.





1. Cup & Saucer Cup 190ml Saucer Dia 13.9cm 1000003096632₹349.00

2. Two-tier Cake Stand W10.5 x D10.5 x H25cm 1000003095880 ₹ 999 .00

3. Tea Pot 1000003095868 ₹ 799 .00

4. Creamer 220ml 1000003095884₹299.00 5. Rectangular Platters Regular W30 x D12.5cm 1000003095894 ₹ **699.00** Large W38 x D16cm 1000003095892 ₹ 799 .00

6. Side Plate W18 x D18cm

1000003095872₹349.00

7. Dinner Plate W25.5 x D25.5cm 1000003095870 ₹ 449 .00









1. Sauce Pot Dia 18.5 x H8.2cm, 1000002942452 ₹ 799 .00 2. Side Plate Dia 21cm, 1000001745557 ₹ 349 .00 3. Katori Dia 10.5 x H5cm, 1000001745553 ₹ 199 .00 4. Condiment Bowls (Set of 3) Dia 20 x H16cm, 1000002942448 ₹ 799 .00 5. Canister Dia 10.2 x H15cm, 1000002414506 ₹ 449 .00 6. Tea Pot Dia 13.5 x H11.9cm, 1000001745565 ₹ 799 .00 7. Cup & Saucer - Cup 220ml; Saucer Dia 13cm, 1000001745575 ₹ 249 .00 8. Dinner Plate Dia 27cm, 1000001745595 ₹ 449 .00 9. Oval Serving Bowl W19.8 x H6cm, 1000004216372 ₹ 349 .00



1. Bucket with Handle Dia 10.8cm, 1000006547178 ₹ 299 .00 2. Skillet Dia 22.6cm, 1000006547154 ₹ 449 .00 3. Kadhai Dia 20.3cm, 1000006547148 ₹ 349 .00 4. Handi Dia 12.7cm, 1000006547174 ₹ 349 .00 5. Round Dish Dia 22.8cm, 1000006547170 ₹ 299 .00 6. Skillet Dia 19.8cm, 1000006547152 ₹ 349 .00 7. Kadhai with Handle Dia 15.2cm, 1000006547160 ₹ 299 .00 8. Dip Bowls (Set of 2) Dia 10.4cm, 1000006547158 ₹ 149 .00





1. Oval Food Warmer with Lid W45 x D26 x H13.5cm, 1000000940820 ₹ 1,999 .00 2. Twin Rectangular Food Warmer with Lid W48 x D27.5 x H14.5cm, 112665971 ₹ 3,599 .00 3. Round Food Warmer with Lid W36.5 x D23.5 x H16cm, 1000004479734 ₹ 1,999 .00 4. Dune Gravy Ladle L25.5cm, 1000005216776 ₹ 149 .00









Crispy spiced chickpea, lentil and avocado salad

Serves 4 Prepare 20 minutes Cook 40 minutes

- 300g cooked chickpeas, drained
- 1 tsp cayenne pepper
- 1 tbsp olive oil
- zest and juice of 1 lemon
- 200g red lentils or masoor
- 500ml vegetable stock
- 200g cherry tomatoes, halved
- 1 red onion, finely chopped
- 1 avocado
- 2 tbsp mixed seeds (pumpkin, sunflower, sesame), toasted
- coriander and mint leaves, to garnish

1 Preheat the oven to 200°C, gas mark 6. Line a baking tray with baking paper.

- 2 Put the chickpeas, cayenne pepper, olive oil and ½ tsp salt in a bowl and toss to coat. Arrange on the tray and cook for 30-40 minutes, until crispy. Scatter over the lemon zest.
- **3** Set a saucepan with the lentils and vegetable stock over a high heat. Bring to the boil, reduce to a simmer and cook for 15 minutes, or until just tender. Drain.
- **4** Tip into a large bowl and stir in the tomatoes and onion.
- **5** Halve, peel and slice the avocado, squeezing over the lemon juice to keep it fresh. Divide the salad among plates and top with the chickpeas, toasted seeds, avocado and herbs to serve.





Want to know a secret? Life in the kitchen is 10 times easier when you're organised – this recipe takes advantage

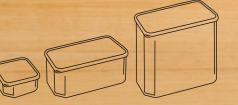
of what our containers, canisters, jars and storage superstars can do for you.

STACKS OF SPACE

These containers provide storage for dry goods, fridge and freezer comestibles plus meals for the microwave.



1. Crescent Cereal Dispenser - 1.2ltr 1000006367100 ₹ 149 .00 Also available 2.7ltr, 1000006367100 ₹ 249 .00 2. Crescent Rectangular Storage Boxes - 1.2ltr, 1000006367104 ₹ 149 .00; 1.6ltr, 1000006367106 ₹ 199 .00; 3.2ltr, 1000006367088 ₹ 299 .00; 7.2ltr, 1000006367092 ₹ 399 .00; 10ltr, 1000006367094 ₹ 499 .00 Also available 800ml, 1000006367102 ₹ 129 .00; 1.6ltr, 1000006367108 ₹ 199 .00; 2.35ltr, 1000006367110 ₹ 249 .00; 4.8ltr, 1000006367090 ₹ 349 .00 3. Crescent Square Storage Boxes - 250ml, 1000006367086 ₹ 69 .00; 500ml, 1000006367096 ₹ 99 .00 4. Truffles Double-sided Cutting Board W33 x D23 x H1.3cm, 1000006335094 ₹ 699 .00







Acrylic Canisters - 180ml, 1000006295507 ₹ 149 .00; 400ml, 1000006295511 ₹ 199 .00; 500ml, 1000006295513 ₹ 299 .00; 700ml, 1000006295523 ₹ 449 .00; 1.1ltr, 1000006295515 ₹ 349 .00; 1.7ltr, 1000006295517 ₹ 399 .00; 2ltr, 1000006295525 ₹ 499 .00; 2.3ltr, 1000006295519 ₹ 449 .00; 2.8ltr, 1000006295512 ₹ 599 .00; 4.5ltr, 1000006295509 ₹ 699 .00





1. Rectangular Container with Partitions 1.15ltr, 1000006573525 ₹ 399 .00 2. 2-piece Rectangular Lunchboxes - Large 550ml, Small 170ml, 1000006573519 ₹ 349 .00; Large 800ml, Small 170ml, 1000006573523 ₹ 399 .00 Also available 1.15ltr, 1000006573525 ₹ 399 .00 3. Round Containers - 600ml, 1000006573495 ₹ 199 .00; 900ml, 1000006573497 ₹ 249 .00; 1.4ltr, 1000006573499 ₹ 299 .00 Also available 300ml, 1000006573493 ₹ 149 .00; 1.85ltr, 1000006573501 ₹ 349 .00 4. Rectangular Containers 170ml, 1000006573527 ₹ 129 .00; 350ml, 1000006573491 ₹ 149 .00; 600ml, 1000006573513 ₹ 199 .00; 800ml, 1000006573515 ₹ 299 .00; 1.8ltr, 1000006573517 ₹ 349 .00 5. Square Containers 430ml, 1000006573503 ₹ 149 .00; 600ml, 1000006573515 ₹ 299 .00; 3.8ltr, 1000006573507 ₹ 249 .00; 2.7ltr, 1000006573511 ₹ 499 .00; 4ltr, 1000006573511 ₹ 499 .00











1. Orion Over-the-shelf Basket W29 x D24 x H22cm, 1000006397557 ₹ 699 .00
2. Nice and Easy Dessert Plate Dia 24.5cm, 400991604697 ₹ 299 .00
3. Retro Fish Mug Dia 7.5cm, 1000006347941 ₹ 99 .00
4. Conran Solid Mug
1000006347933 ₹ 49 .00
5. Nice and Easy Dinner Plate Dia 29.5cm,
0400991604697 ₹ 399 .00
6. Orion Over-the-shelf Glass Holder W26 x D9 x
H6cm, 1000006397555 ₹ 199 .00
7. Orion Over-the-shelf Roll Holder W26 x D1.2 x H9cm, 1000006397565 ₹ 199 .00 8. Truffles Wooden Pepper Mills - Large Dia 5.1 x H16.6cm, 1000003092304 ₹ 499 .00; Small Dia 5.1 x H12.8cm, 1000003092300 ₹ **449** .**00 9.** Orion Cutlery Holder W15 x D12 x H23cm, 1000003761242 ₹ **999** .**00 10.** Truffles Chopping Board with Handle W40 x D20 x H1.6cm, 1000003761238 ₹ **499** .**00 11.** Truffles Serving Tray W36 x D23 x H3.7cm, 1000003761250 ₹ 599 .00 12. Valencia Fox Planter Dia 15 x H22cm, 1000006401438 ₹ **599.00 13. Orion Over-the-door Kitchen Basket** W26 x D13.5 x H23.5cm, 1000006397561 ₹ **599.00**

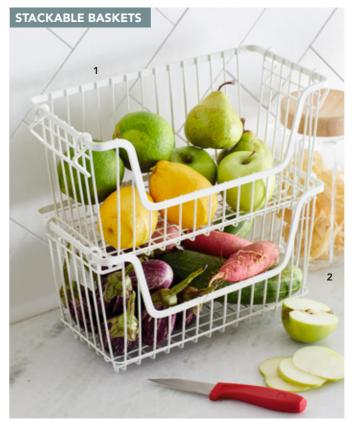
ORGANISER

Our bamboo and wire modular organisers not only enhance the practicality of your kitchen - they boost its look and feel, thanks to crafty design and polished finishing touches.



Heavy-gauge wire unit is durable and

1. Orion Stackable Basket W33.3 x D15.5 x H17.5cm, 1000006397563 ₹ 699. 00 2. Palestine Glass Jar with Bamboo Lid W12 x D12 x H17cm, 1000005473410 ₹ 299.00



1. Orion Knife Organiser W43 x D13.5 x H5.2cm, 1000006503891 ₹ 1,099 .00 2. Fresca 18-piece Cutlery Set - Green 1000004915001 ₹ 1,499 .00; Teal 1000004915005 ₹ 1,499 .00 3. Orion Kitchen Tool Organiser W33 x D28 x H5.7cm, 1000006335072 ₹ 599 .00 4. Ferrit Holder L20cm, 1000001044355 ₹ 249 .00







1. Orion Drawer Organising Solution W27 × D18 × H6.4cm, 1000006335082 **₹ 299 .00;** W8.9 × D18 × H6.4cm, 1000006335074 **₹ 149 .00;** W16.5 x D10 x H6.4cm, 1000006335078 ₹ 199 .00; W18 x D18 x H6.4cm, 1000006335080 ₹ **249** .00; W10 x D10 x H6.4cm, 1000006335076 ₹ **149** .00; W38 x D15.3 x H5.2cm, 1000006335070 ₹ **399** .00 **2.** Rosemary Hand Mixer W24.7 x D5.6 x H5.6cm, 1000006411736 ₹ 299 .00 3. Rosemary 4-piece Measuring Spoon Set L15cm, 1000006509948 ₹ 249 .00 4. Rosemary 9-piece Bag Clip Set L14.5cm, 1000006376504 ₹ 249 .00 5. Ferrit Dosa Ladle L24.5cm, 1000001044373 ₹ 299 .00



1. Orion Over-the-door Towel Rack $W35 \times D13 \times H4cm$, 1000006503887₹ 349 .00 2. Royal Odyssey Dish Cloths (Set of 3) W30 x H50cm, 1000006469703 ₹ 249 .00 3. Royal Odyssey Kitchen Towels (Set of 2) W40 x H60cm, 1000006469697 ₹ 249 .00

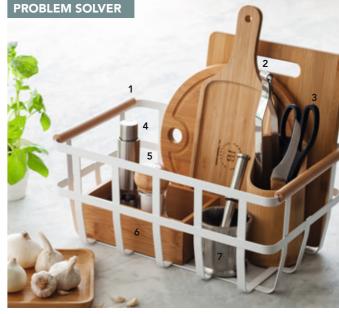


1. Orion Wall-mounted Sink Rack W40 x D14.5 x H18cm, 1. Orion Wall-mounted Sink Rack W40 x D14.5 x H18cm, 1000006397581 ₹ 999.00 2. Blaze Tumblers (Set of 4) Dia 7.9 x H10.5cm, 1000006560639 ₹ 699.00 3. Ferrit Sugar Tongs L15cm, 1000001044379 ₹ 99.00 4. Ferrit Hand Mixer L30cm, 1000001044361 ₹ 249.00 5. Medleys Knives (Set of 4) L20cm, 1000006511169 ₹ 199.00 6. Glovia Cutlery Holder Dia 10 x H13cm, 1000005044048 ₹ 249.00



- 1. Pamolive Oil Bottles (Set of 2) 500ml, 1000006360912 ₹ 449 .00
 2. Davos 5-piece Bamboo Utensil Set L32cm, 1000005670811 ₹ 299 .00
 3. Orion Caddy W32 x D12.3 x H24cm, 1000006397569 ₹ 999 .00
 4. Tropical Jungle Woven Napkins (Set of 2) L45 x W45cm, 1000006448617 ₹ 249 .00
 5. Orion Towel Holder Dia 13.5 x H31cm, 1000006397545 ₹ 349 .00
- THE HOLD STANDARD





1. Orion Storage Basket W35.8 × D22 × H5.5cm, 1000006397567 ₹ 1,199 .00 2. Ferrit Roti Tong L25cm, 1000001044377 ₹ 199 .00 3. Medleys 3-piece Utensil Set Scissors L18cm, Peeler L15cm, Knife L21cm, 1000006511165 ₹ 199 .00 4. Pamolive Press Button Pepper Mill L15cm, 1000006457339 ₹ 399 .00 5. Pamolive Pepper Mill & Salt Shaker L10.4cm, 1000003092298 ₹ 599 .00 6. Orion Drawer Organiser W16.5 × D10 × H6.4cm, 10000006335078 ₹ 199 .00 7. Glovia Stainless Stool Poetle Dia 7.5 × H15.5cm, 1000000001404 ₹ 609 .00 Steel Pestle Dia 7.5 x H15.5cm, 1000000901494 ₹ 699 .00



- 1. Regent Coffee Maker W17 x D10 x H19cm, 1000006426081 ₹ 599 .00
 2. Martin Acrylic Canister Dia 10 x H14.5cm, 6100041769999 ₹ 449 .00
 3. Conran Solid Coloured Mug 220ml, 1000006347933 ₹ 49 .00
 4. Orion Mug Tree Dia 18.5 x H34cm, 1000006397571 ₹ 899 .00 5. Retro Moustache Mug 220ml, 1000006347939 ₹ 99 .00 6. Retro Cactus Mug 360ml, 1000006347945 ₹ 149 .00 7. Retro Pineapple Mug 220ml, 1000006347945 ₹ 149 .00 7. 1000006347937 ₹ 99.00







- 1. Trenton 2-tier Dish Rack L57 x W33 x H43.5cm 1000004583991 ₹ 3,499 .00
- 2. Edulis Mortar & Pestle Dia 10 x H20.5cm 1000003761240 ₹ **699 .00**
- 3. Stafford 3-tier Kitchen Trolley Dia 36 x H86.5cm 1000004650290 ₹ **2,799** .00
- 4. Kitchen Trolley with Door L83 \times W40 \times H81.5cm 1000005376457 ₹ 5,999 .00
- 5. Beautiful Home Oil Jar Large 500ml 1000006360904 ₹ 299 .00
- 6. Martin Tall Acrylic Canister L10 x W10 x H23cm 1000002806501 ₹ **699** .**00**

7. Canola Cruet Set (Set of 4) L13 x W12.5 x H23cm

1000005376823 ₹ 799 .00

8. Drizzle Oil Bottle with **Gravity Lid**Dia 6 x H31cm

1000004195879 **₹ 299 .00**

9. Drizzle Oil Jar with **Gravity Lid** Dia 6.5 x H22cm

1000004195873 ₹ 349 .00 10. Canola Spice Jar Set

(Set of 4) L9.5 x W9.5cm

1000005376831 ₹ 599 .00

- 11. Drizzle Honey/Syrup Jar Dia 6 x H11.5cm 1000004195867 ₹ 199 .00
- 12. Stanford 3-tier **Adjustable Trolley** W41 x D38 x H81.5cm 1000004979674 ₹ 3,499 .00













PEELERS & **SPIRALISERS**

1. Single Spiraliser Dia 9.5cm 1000006416718**₹ 199 .00**

2. Handheld Spiraliser

W9 x D8 x H8cm 1000006416768 ₹ **299** .**00**

3. Dual Spiralisers W14 x D8 x H5.9cm

1000006428966 ₹ 299.00

4. Herb Mill W8.5 x L20.5 x H7cm

1000006376502₹ **299.00**

5. Herb Separator W12 x D6cm 1000006411720 ₹ **149 .00**

6. Multi Peeler

L20.5cm 1000006416762 ₹ 199.00

7. Corn Peeler L15.5cm

1000006411738**₹ 149 .00**

8. Handheld Peeler

W6.5 x D6.5 x H3cm 1000006428992 ₹ **149 .00**

STAINLESS-STEEL UTENSILS

1. Colander with Handles Dia 32.8 x H15cm 1000006509906 ₹ 699 .00

2. Splash Bowl Dia 26 x H14cm 1000006509908₹999.00

3. Measuring Cups (Set of 4) W18 x D8 x H8cm 1000006509946 ₹ 399.00

4. Mixing Bowl Dia 12cm x H18cm 1000006509902 ₹ 349 .00

5. Measuring Spoons (Set of 4)

W13.5 x D4.5 x H4cm 1000006509948 ₹ 249 .00







It's time to rethink how you drink on the move. From hydrating water and hot chai to energising juices, make any beverage beautiful with our colourpopping portable flasks, bottles and mugs.











Chef knows best

For a fresher and non-stale flavour, wash flasks in camphor water once a week. A small quantity of edible camphor is also a great addition to all beverages.



1. Sports Bottle 750ml, 1000005626366 ₹ 249 .00 2. One-touch Bottle 500ml, 1000006408017 ₹ 699 .00 3. Vacuum Flasks 500ml, Teal 1000006408001 ₹ 699 .00; Yellow 1000006408013 ₹ 599 .00 4. Outdoor Flask 1.1ltr, 1000006407991 ₹ 999 .00 5. Sports Bottle with Silicone Grip 600ml, 1000006478870 ₹ 199 .00 6. Vacuum Flask 200ml, 1000006407995 ₹ 399 .00 7. Water Bottle 900ml, 1000006461571 ₹ 249 .00 8. Vacuum Flask 500ml, 1000006408007 ₹ 699 .00 9. Vacuum Flask 750ml, 1000006407999 ₹ 799 .00 10. Stainless Steel Cup with Silicone Lid 350ml, 1000006478866 ₹ 599 .00 11. Infuser Bottle 670ml, 1000006364719 ₹ 199 .00 12. Desktop Mug 600ml, 1000006408011 ₹ 599 .00 13. Sports Bottle with Spray 570ml, 1000006364723 ₹ 299 .00 14. Stainless Steel Can 350ml, 1000006478864 ₹ 499 .00

IHH (ÌRHAI

Water, juice, milk, chai – whatever the drink may be, now and again we all forget to consume our fair share. That's why we created our Atlantis range. With clever designs and good looks that blend in with busy modern lives, these cucumber-cool vessels will have you drinking more and staying hydrated in no time. So whether it's for work, on the road, in the gym or at school, let's see what the collection can do for you...



For the office

Dehydration can put paid to you working at your best, causing loss of concentration and irritability. That's why it's a smart idea to have a water-based drink on your desk. Herbal and fruit teas are particularly effective.



1. Travel Tumbler with Silicone Grip 350ml, Yellow 1000006408015 ₹ 599.00 2. Stainless Steel Cup with Silicone Lid 350ml, Teal 1000006478866 ₹ **599** .**00**

THREE TIPS TO STAY REFRESHED ALL DAY

START EACH MORNING WITH A BIG GLASS OF WATER.

INTRODUCE POTASSIUM-RICH COCONUT WATER INTO

YOUR ROUTINE

MAKE FRUITS WITH A HIGH WATER CONTENT PART OF YOUR SNACK GAME



For water with a difference

If you struggle with plain water, these see-through and stylish bottles come with





1000006364721 ₹ 249 .00 5. Water Bottle 500ml Teal 1000003098327 ₹ 199 .00

Travel Flasks 1.1ltr, 1000006407991 1.5ltr, 1000006407987 ₹ 1,199. 00 Thirsty for more? Pop into store to see the full array of options For the outdoor explorers There's little worse on an outdoor expedition than being caught short in the drinks department. Our stainless-steel flasks save you from suffering that fate: they're built with vacuum insulation to keep drinks hot for up to 12 hours or cold for up to 24 hours, feature easy-carry handles and hold large amounts of liquid so you can keep yourself hydrated, warm and quenched anywhere the wind takes you.

For the good life

A great way to stay hydrated and protect the environment at the same time is to opt for one of our everlasting leakproof bottles. Each one is as cool and practical as the last, and will ensure you increase your intake of fluids.

1. One-touch Bottle 350ml, Teal 1000006407993 ₹ 599.00 2. Tapered Beverage Bottle 350ml, Yellow 1000006408021 ₹ 599 .00 3. Beverage Bottle 500ml, **Teal** 1000006408001 ₹ 699 .00 4. Beverage Bottle 500ml, **Yellow** 1000006408013 ₹ 599 .00 5. Beverage Bottle 1ltr, Teal 1000006408009 ₹ 999 .00











For the exercisers

Drinking water before, during and after exercise maximises your performance and minimises the risk of dehydration. Regular small sips are preferable to once-ina-while gulps as the body makes better use of the fluid.



1. Sports Bottle 750ml, **Yellow** 1000006407367 ₹ 299 .00 2. Sports Bottle 500ml, Teal 1000006407345 ₹ 249 .00



ON-THE-GO

For the styleconscious

These kooky designs go hand in hand with a modern lifestyle. Features include hooks that sling the flasks from bags and help you stay nice and hydrated wherever you go.





1. Flask with Stopper 500ml, Teal 1000006407997 ₹ 799 .00 2. Beverage Bottle 350ml, Teal 1000006408005 ₹ 599 .00 3. Flask with Infuser 350ml, Yellow 1000006408019 ₹ 599 .00



1. Creston Ice Cream Cups (Set of 6) Dia 9 x H7cm, 1000005722549 **₹ 299 .00**



1. Rosemary Ice Cream Spoon L21cm, 1000006411718 ₹ 199 .00 2. Creston Ice Cream Containers (Set of 3) Large 2ltr, Small 300ml, 1000006376584 ₹ 399 .00





1. Creston Yogurt Container with Spoon Dia 10 \times H21cm, 1000006376586 $\stackrel{\bigstar}{=}$ 249 .00



1. Creston Ice Cream Cups (Set of 2) Dia 9 x H7cm, 1000006376580 **₹ 299 .00 2.** Creston Ice Cream Carrier Dia 10.4 x H19cm, 1000006376582 **₹ 349 .00**



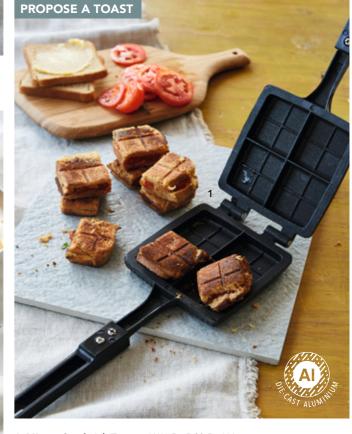
1. Micasa Bread Box W32 x D15 x H12cm, 1000006613751 ₹ 199 .00 2. Micasa Butter Dish W22 x D12 x H8cm, 1000006613753 ₹ 249 .00



- 1. Micasa Banana Cutter W21 x D13 x H1.5cm, 1000006426105 ₹ 99 .00 2. Micasa Nut Grinder W13 x D7.6 x H18.7cm, 1000005580236 ₹ 699 .00 3. Micasa Apple Cutter W21 x D13 x H4cm, 1000006426095 ₹ 399 .00
- TUTTI FRUTTI



1. Micasa Egg Slicer L21 x W13 x H4cm, 1000006426103 ₹ 249 .00
2. Micasa Egg Separator W13.5 x D6.4 x H3.2cm, 1000006426097
₹ 149 .00 3. Micasa Whisk L28cm, 1000006426101 ₹ 199 .00 4. Micasa Egg Turner L20cm, 1000006426109 ₹ 149 .00 5. Micasa Egg Rings (Set of 2) W11 x D13 x H1cm, 1000006426099 ₹ 249 .00



1. Micasa Sandwich Toaster W11.5 x D28.5 x H4cm, 6100033319999 **₹ 799 .00**

LET'S DO

Out with the old, in with the new. Update your stainless-steel tiffins with our original twists on the classic, which feature distinctive teal designs so that you can enjoy lunch in style.

Cauliflower and broccoli masala with beetroot rice and chopped salad

Serves 4

Prepare 20 minutes Cook 20 minutes

MASALA

- 1-2 tsp olive oil
- 1 tsp chilli powder • ¼ tsp ground cumin
- ½ tsp garam masala
- 1/4 tsp ground turmeric
- 1/4 tsp amchur powder
- 1 head broccoli, cut into florets
- 1 head cauliflower, cut into florets

RICE

- 2 tbsp olive oil
- 1 white onion, finely chopped
- ½ tsp cumin seeds
- 5 curry leaves

powder

- 175g raw beetroot, peeled and grated • 1 tsp sambaar
- 130g cooked white long-grain rice

SALAD

- 3 large tomatoes, deseeded and chopped
- 1 red onion, finely

chopped

- 1 green pepper, deseeded and chopped
- 1 cucumber, halved lengthways and thinly sliced
- 2 tbsp plain yogurt
- 1 tbsp chopped
- 1 Preheat the oven to 170°C, gas mark 3. For the mas combine the olive ground spices and
- 1 tsp salt in a bowl. 2 Put the broccoli and cauliflower florets on a large baking sheet, pour over the spiced oil and turn to coat. Roast for
- 10-12 minutes. 3 Meanwhile, make the rice. Set a small saucepan with the oil over a medium heat. Cook the onion, cumin seeds and curry leaves for

5-8 minutes, or until the onion has

softened. 4 Tip in the grated beetroot, ½ tsp salt and the sambaar

powder. Cook until the beetroot becomes slightly soft, reduce the heat to low and add the rice. Mix well and set 5 Combine all the salad ingredients in a bowl and turn elements among

aside until needed. well to coat.

6 Divide the the compartments of our Korobka

Lunchboxes.



Think fresh with chef

The best and most nutritious lunches start at night. Try to plan and prepare yours ahead of time.



LUNCHBOXES / EVERYDAY ESSENTIALS

Easy-to-carry handle and leakproof lids

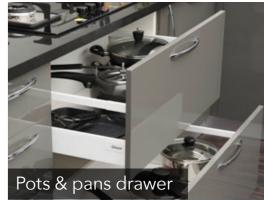














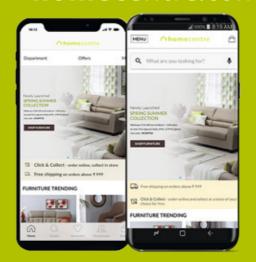


JOIN THE CONVERSATION

Keep up to date with new products and promotions and partner with us in our journey.



SHOP ANYTIME, ANYWHERE. homecentre.com





CLICK AND COLLECT

Simply shop and pay for your order online, select your nearest store and easily collect your products at your convenience!



SHOP ON-THE-GO WITH OUR APPS

Shop for your favourite products wherever you are with our user-friendly and easy-to-navigate apps.

Available for iOS and Android





Return and Exchange Policy

 $Read\ our\ Returns\ and\ Exchange\ Policy\ at\ homecentre.com.\ Alternatively\ you\ can\ pick\ up\ a\ booklet\ in\ store$

Disclaimer

Merchandise featured in this catalogue is just an example of our vast range available at Home Centre. Sizes should be checked in store prior to purchase. Prices may be revised during sales or promotions. We reserve our right to alter/modify/withdraw any products/terms/offers featured in this catalogue without any prior intimation. Prices of products displayed/communicated to the customer at the store shall be final. Merchandise featured here are subject to availability at the particular store. Product quality, material and specifications are indicative and may differ from the specifications and description provided herein. Pricing of the products may change for various reasons including state/local levies.

GET IN TOUCH WITH US



Talk to us: (toll free) 1800 212 7500 Chat with us: homecentre.com Email us: help@homecentre.in



GET MORE WITH HOME CENTRE

REWARDING YOUR LOYALTY

Earn Landmark Rewards points every time you shop and redeem them against your future purchases. Also enjoy privileges like personalised offers, preview to the End of Season Sale, birthday bonus points and exclusive access to in-store events.

Here's more! You can also earn up to 9x Landmark Rewards points apart from other benefits with the Standard Chartered Landmark Rewards Platinum credit card. To apply send the message 9x to 57575.

For more information visit: landmarkrewards.in



Chomecentre Checker

THE JOY OF GIFTING

Gift cards are the perfect solution to any recipient. Gift cards are available in a range of denominations (₹ 500 .00, ₹ 1,000 .00, ₹ 1,500 .00, ₹ 2,500 .00, ₹ 3,000 .00 and ₹ 5,000 .00) and are redeemable throughout our stores and online on any item.

For more information visit: homecentre.com

HOME CENTRE TASTE

Keep an eye on our website and social channels for regular updates on new recipes, videos and more!

DELICIOUS RECIPES



Head to our website to indulge in recipes from this catalogue and shared by home cooks and professional chefs. From easy methods to special-occasion dishes, each culinary creation is destined to bring colour, flavour and fun into your kitchen.

CHEF'S CLASSES



Join Chef Ranveer for a series of instructional tutorial videos, where he walks through the most effective ways to use some of the unique products in this catalogue, before showing a few of the tasty dishes you can make with them.

WATCH AND LEARN



Don't miss our collection of recipe videos either. Showcasing exciting methods you can follow at home to impress your loved ones, these recipe videos have been designed to let your talent shine through.

