

FOOD&WINE

Chefs Are Cooking with Roses



Courtesy of Indian Accent

Here's why they're packing fragrant petals into their dishes.

Roses may seem cheesy packed into a bouquet. However, they're anything but when freed from the stem and sprinkled on food. Chefs are pushing petals hard right now, tapping into their strawberry and green apple-like flavor, velvety texture and, of course, vibrant hue. Here's how they're doing it in these standout dishes and drinks across the country.

Indian Accent in New York City

It doesn't get more luxe than rose petals, shimmery gold leaf and pricey saffron. And you'll find all three in this fluffy, light-as-air dessert at the New York City outpost of chef Manish Mehrotra's Indian Accent. Mehrotra put modern Indian food on the map with his New Delhi original, and plans on expanding the restaurant to London. You'll understand the hype once you've tried his cloud-like showstopper made of aerated saffron-laced milk and crowned with flakes of the fancy stuff.