

# CHOLA'S GOT T★ALENT

**Volume 12**



**Srinivasan**  
*The MasterChef of Chola*





Meet  
**Srinivasan**  
*The Culinary King of Chola!*

Since joining Chola in 2008, he has risen to the role of Associate General Manager in the Vehicle Finance Collections team. His culinary expertise tickled our nostrils and urged us to bring him into the spotlight that he deserves. We had the pleasure of chatting with him about his life, career, cooking journey, and it was as delightful as his dishes!





**We have heard a lot of praise for your innovative dishes. So, how did it all start?**

Like many of us, I started with Tea. My father is a passionate tea lover, and I used to mix different flavors for him. After that, I started cooking whenever I had some free time, and Biryani became my specialty. My kids adore it.

**Who are the biggest admirers of your cooking?**

My kids are my biggest admirers. My elder son is in 7<sup>th</sup> grade and the younger one is in 1<sup>st</sup> grade. Their love for my passion is something that motivates me to try out new dishes.



**I guess it can be challenging when you're starting out. During your early days, did someone guide you?**

Of course, it can be challenging when you start out. My mother was my first guide, and later, my wife joined me on this culinary adventure, supporting me every step of the way.





## What is the favourite dish you prepare?

When I think about my favorite dish, it has to be my Biryani made with coconut milk and jackfruit. Replacing water with coconut milk gives it a unique flavor that everyone loves.



## Is there any challenging dish you have tried out and succeeded?

Yes, I've taken on a challenging dish called Mutton Kuruma from Hotel Pandiyas. It's notoriously difficult to replicate. I've tried a few times and believe I've come pretty close. Many have attempted it, but as far as I know, no one has truly nailed it yet.



## Do you bring your cooked food to your colleagues?

Absolutely, I love sharing my dishes with my colleagues. They try my food and provide varied opinions, which I take to heart. I always strive to improve based on people's opinions. Also, me and my colleagues have home-cooked food during our lunchtime. So, it is like a small potluck session happening daily.



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### **Have you replicated any of the other chefs?**

I do replicate Venkatesh Bhatt and Deena. I love both their explanations of why a particular ingredient is being used.

### **How do you describe your cooking style?**

I do a lot of South Indian dishes, and I especially enjoy cooking fish that is fried and wrapped in banana leaves. It is a Kerala-style dish. I'm also expanding my horizons on other regional dishes. It's all about getting better and better than your previous self.



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### **What advice would you give to someone who is interested in cooking and wants to try their hands on it?**

For anyone interested in cooking, I say just go for it! It becomes easier with time. Be patient and spend more time in the kitchen. One important tip: don't reuse oil multiple times as it can be harmful to your health.



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### **Any future aspirations, you may want to share?**

After my journey with Chola, I dream of opening a nice food establishment where I can share my passion for cooking. Let's see what the future holds in store for me.

With passion, support, and a willingness to learn, Srinivasan truly embodies the spirit of culinary exploration. His journey from a tea enthusiast to an excellent cook is an inspiration to all budding chefs out there!

***Chola is proud of you, Srinivasan!***