

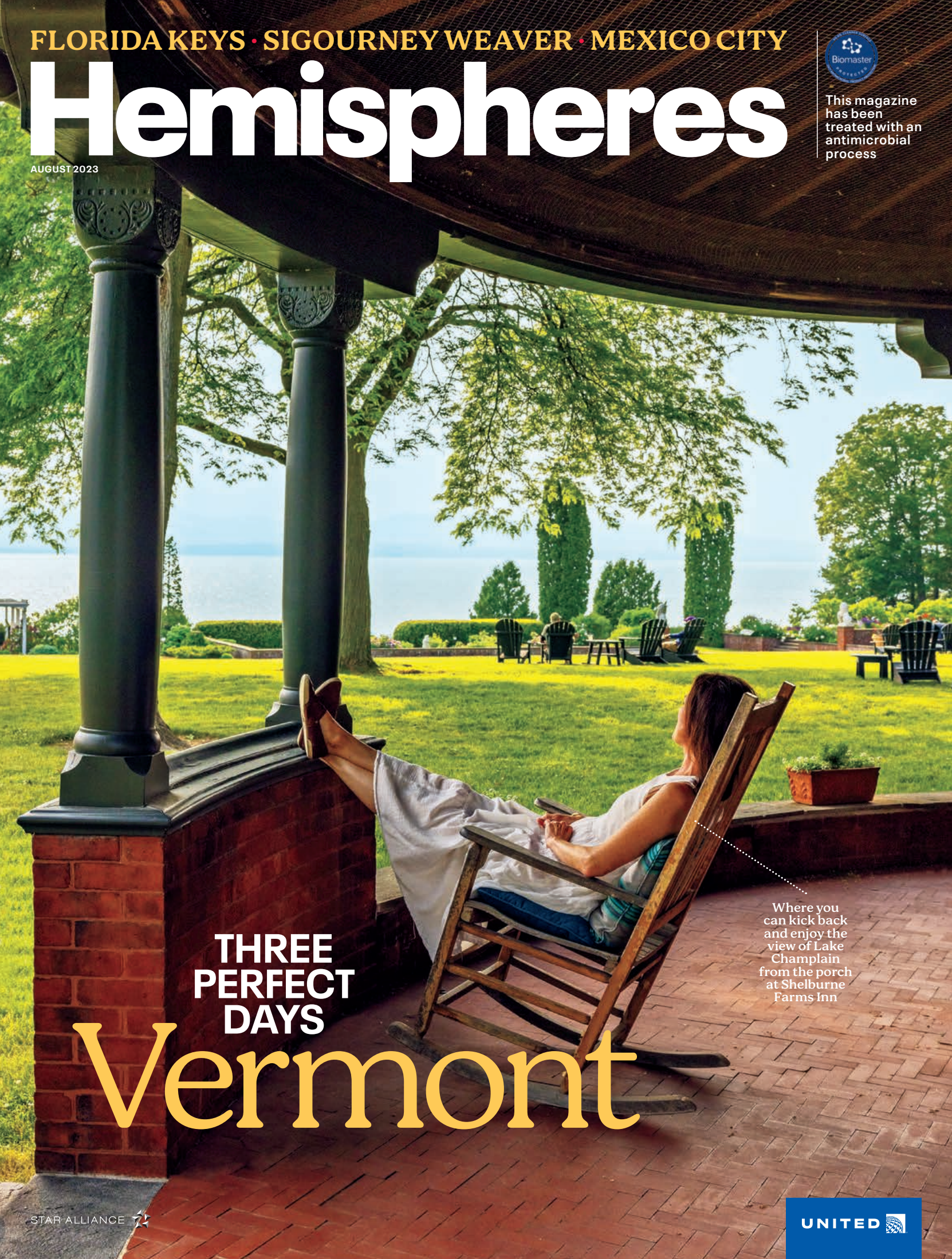
FLORIDA KEYS · SIGOURNEY WEAVER · MEXICO CITY



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Hemispheres

AUGUST 2023



THREE
PERFECT
DAYS

Vermont

Where you can kick back and enjoy the view of Lake Champlain from the porch at Shelburne Farms Inn

The Meal

By Kimberley Lovato
Photography by Chad Santo Tomas



Passion Play

In February, chef Srijith Gopinathan, who earned two Michelin stars at San Francisco's Campton Place, opened Copra in the city's Japantown. Among the highlights on the menu, inspired by Gopinathan's childhood in Tamil Nadu, India, is the *rasam* poori, a passion fruit-accented riff on the traditional soup *rasam*. "I have found that passion fruit is a familiar flavor across the board, including in southern India," the chef says, "and a chilled soup made it possible for me to get creative with the plating."



The **poori** are made from semolina flour, salt, and water and are fried at two temperatures: low, to cook the outside, and high, which causes the water inside to turn into steam and puff the dough into hollow spheres. A hole is punched into the top of each to add the fillings. "The round shape has no edges and is easier to eat in one bite," Gopinathan explains.

Sprouted chickpeas are the main filling for the poori, "because they are traditionally paired with *rasam* and have a neutral flavor that brings out the sour notes in the soup," Gopinathan says. "They also provide a bit of textural contrast." He adds matchsticks of **watermelon radish** "to give a natural crunch and freshness."

Each poori also gets a spoonful of **date and tamarind chutney**. "The dates naturally have a lot of sugar, so we need the acidity from the tamarind to make it more complex," the chef says. "Where I come from, we lean into tamarind. Any ingredients that grow in the same place will taste better together—they're meant to be that way."

The **passion fruit soup** is served on the side (diners can pour it into the poori) and includes asafetida, "an umami-rich ingredient [that] provides a distinct flavor," and dried chilies that Gopinathan roasts to get a toasty, smoky flavor. "I love the unique tanginess of the passion fruit," he says. "It balances out the salty and sweet components of the dish."