



Nani Knows Best

[Lively introductory music plays.]

[Music changes and sounds more cheerful, curious and exploratory.]

Nani 1: Smell like it's too much of something.

Nani 2: So it's aloo...gobi..cooking here?

Nani 3: I don't think we need this.

[Writing sounds something into the recipe and crossing it out.]

Nani 1: This one is very good.

Nani 2: You put vegetable broth?

Nani 1: Well why not? How about olive oil?

Nani 2: No no no. Olive oil no.

Nani 3: I think it's too many spices.

[Voices of the two Nanies bickering.]

Nani 1: What are you talking about?

Nani 3: I know what I am talking about.

Nani 1: Sometimes you don't know what you are talking about. You think you know.

[Record scratch sound]

Nani 1: Let's try this. It's mushy.

Nani 3: The potatoes look really small.

Nani 2: That's the reason it's mushy.

Nani 1: What about olive oil?

[Crickets sounds]

Nani 3: The potatoes and the cauliflower should be the same size.

Nani 2: Exactly. With little bit of cumin, onion, salt, turmeric powder, coriander ...

Nani 3: And garam masala and cilantro.

[Angelic music plays]

Nani 1: Mmm.

Nani 2: Mmm mmm mmm.

Nani 3: With the right ingredients it tastes delicious.

[Lively music plays]

[HSBC mnemonics]