

Case Study.

Thanks to his travels throughout the world, **Cyrus Todiwala** has developed a colourful palate of intense flavours. Finding a natural correlation between Portuguese, Goan and Brazilian cuisine, combined with that of his Indian homeland, Cyrus has made it his mission to share his discoveries with the British public.

Boasting an open planned kitchen, a deli counter and a takeaway counter from which people can collect pre-ordered take away food, **Assado** bridges the gap between eating great food at a restaurant or enjoying great restaurant-quality food at home.



After a couple of sessions in the Jestic test kitchen, Cyrus had no doubt which oven he wanted within Assado in which to perfect his unique naans:

“It was soon clear that the Wood Stone range of ovens was ideal for our requirements. They replicate traditional Goan ovens perfectly with the high quality ceramic construction helping to radiate the heat. Since we have had the Wood Stone in place, we have been very impressed with its quality.”

For Cyrus there are many benefits to using the Woodstone:

“For us the Wood Stone is beautiful. It heats up really fast and the quality of the Naan and breads is first class.”

Cyrus and his staff use the Woodstone on a daily basis, predominantly for the range of breads including Naan. However following the demonstrations at the Jestic test kitchens, Cyrus



expects that there will be even more uses for his Wood Stone.

“At present we are only using the Wood Stone for breads, however, once we have become more familiar with its capabilities, I can see it having an even greater role in our menu. The days at the test kitchens were invaluable in helping to show us the flexibility of the Wood Stone.”