



Lady Gaga

Back to Back!

Just last month, Lady Gaga confirmed that her eagerly awaited music album, 'Chromatica', will feature collaboration with Ariana Grande. And now, she has announced that she will drop the song titled 'Rain On Me' on May 22, exactly one week before releasing the whole album. The 34-year-old songstress shared the release date along with a cover of the track featuring her with Ariana. After putting the release of her upcoming music album on hold due to the Coronavirus pandemic, earlier this month Lady Gaga she will release her sixth studio album on April 10.



... her post



Alia Bhatt

Time to CHOP!

Alia Bhatt on Sunday shared a picture of her chopped hair, revealing the haircut has been done by her 'multi-talented' loved one.

"Yes I cut my hair at home - thanks to my multi-talented loved one who rose to the occasion when I was in need of a chop-chop," Alia wrote on Instagram.

Alia's caption has left netizens wondering if it's Ranbir Kapoor who cut her hair short. Apart from flaunting her short hair, Alia also shared that she has become 'stronger' and 'fitter' by working out and eating right during lockdown. "60 days later - stronger, fitter, better at burpees, much better at skips, much, much better at



... her post

pushups, obsessed with running, super obsessed with eating right and waiting to get back onto the next challenge," she added. —IANS



Kim Kardashian

No-lockdown for SKIMS!

Kim Kardashian is not letting the pandemic come in way of her business. The business mogul has been launching new products and promoting them aggressively on social media. From adding a new perfume to her KKW Fragrances line to launching new makeup products, Kim has been doing it all. Recently, she also launched face masks on her SKIMS website and it sold out within hours. Offering 5 shades, Kim made the face masks available on Saturday morning and announced a restock on Twitter. "Unfortunately our @skims face masks have sold out today but we're working with our local partner in LA to produce more as quickly as possible. The next batch will be available next week - please sign up to receive more details coming soon, and thank you for your support." Kim tweeted. As the lockdown demands people to put on masks in order to prevent Coronavirus from spreading, Kim's face masks are bringing her great business. —IANS

BIRTHDAY WITH FAMILY!

Actress Nushrat Bharucha, who turned a year older on Sunday, feels blessed to be with her family amid the coronavirus pandemic.

"At this point I am completely blessed and grateful to be with my family I have family in Gujarat, in the US too and they are all safe. This phase has allowed me some time for self-reflection about how we were living our life's worth, whatever ways and means we had and believed to have it forever."

"No one ever imagined or prepared for a situation like this. But now I feel this is a new normal. I feel extremely happy, grateful, and content with whatever I have at this very moment," Nushrat said.

Sharing a glimpse of her 'house birthday party', Nushrat posted a video on Insta Story in which she is seen grooving along with her mother to Madhuri Dixit Nene's song 'Dum Dum Dum'. On the work front,

Nushrat will be seen opposite RajKummar Rao in 'Chhalaang'. —IANS



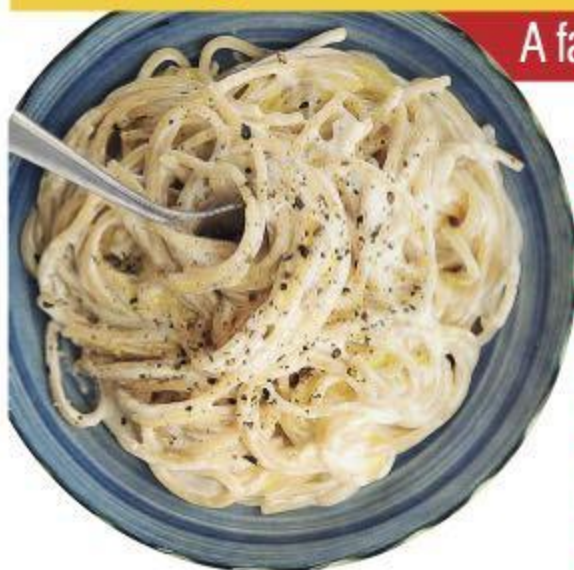
Nushrat Bharucha



... her post

Spaghetti with Cream-n-Cheese sauce

A fantastic and easy dish for friends and family, anytime



Prep Time: 15 min Cook Time: 15 min

INGREDIENTS

- Cream Sauce
- 1 ½ cup heavy cream
- ½ cup mozzarella cheese
- ½ cup milk
- 1 tbl sp of red chili flakes
- 1 tbl sp of mix Italian herbs
- Pinch of salt
- Pinch of pepper

SPAGHETTI

- 300 grams of Spaghetti
- 6 tbl sp of olive oil
- 50 grams of broccoli
- Jalapeno

METHOD

Spaghetti (part 1)

Bring the water to boil in a large pot, put few tea spoons of salt, olive oil and add the Spaghetti. Do not break the spaghetti, it will gradually immerse in to the water, add cut jalapeno to the spaghetti. Boil for 10 min or till done as per your liking and drain the water. Set aside in a separate pot with cold water to cool, so the spaghetti does not stick together.

CREAM SAUCE & BROCCOLI

- In a sauce pan, put the heavy cream, milk, mozzarella cheese, and the spices and bring to a slight boil, keep stirring till the cheese is completely melted and the ingredients are well mixed.
- Blanch the cut flowers of broccoli for a few minutes in boiling water, drain and set aside.

SPAGHETTI (PART 2)

- Drain the Spaghetti and place in a pan drizzle with olive oil on high heat for 2 minutes. Lower the heat and add the cream sauce and wrap around the spaghetti gently till mixed well. Add the broccoli to the dish and your spaghetti with cream cheese sauce with ready to be served.



Sumeet Kumar

Sumeet Kumar is the owner of TIF Kitchen Cafe & Restaurant at Civil Lines. He has 25 years of experience in the hospitality industry, across the world. TIF has an exclusive affordable menu, ranging with cuisines from the Middle East, Italy and Mexico, and imports herbs and spices to maintain the taste.