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Tastes of India Dedicates a Special Definition with Gujarati, Rajasthani and Sindhi Recipes by [Preeti](#)

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India is said to be a country which is united in the diversities. And one must say it is united in the countless ways, and one of its ways has to be the cultural Unity. This concept arises from the multilingual and multiregional diversity our country has and Rajasthan, Gujarat and Sindh are the domains of this picture. Today, we are going to have a glance at what they have got in the store, to offer us, and the answer lays in the fact, that huge variety in the food items and inevitably in their tastes. The taste of India is comprised by the contribution of the recipes prepared in all these regions and hence one must take in to the account their features and highlights to have an idea about them. As the way to the heart goes through the stomach, we will follow the same way to explore the Taste of India as much as possible. Out of the three regions mentioned above, every region has its own merits and is not meant to be compared but just to be discussed here! The ultimate taste will be such which will please us to the fullest, which is for sure!

Gujarati Cuisine has its own hallmark taste and is famous for that all over the world, let alone the India. It has a sense of tradition and hence is also considered as the genuinely vegetarian and healthy food. Main course food recipes are Daal, Baht, Papad, Kachumber, Vegetables, and Chapatis which is nourishing and well balanced food. Snacks recipes are also available like Dole which is also known as the Khaman. Also, the gujarati recipes like Chakli, Daal Parantha, Daal Dhokli, Osaman, and Khandvi are famous alson with the sweets like Basundi and Srikand.

Rajasthan Cuisine and the recipes can be described in a single word, and that is Royal. Rajasthani Recipes are traditional and incomparable for both Vegetarians and the non-vegetarians. The food is cooked in pure ghee and hence has incredible taste and flavor. Hear, Alu Bharta, Alu Tuk, Churma, Jaipur ki Gajjak, Gatte ka Pulav are the famous recipes which are known for the taste and belong to the category of non-sweet items. List of the Sweet recipes consists of Kesri Bhaat and Moong Daal Halva. All these food recipes have one thing in common between them, and itâ€™s their startling, and unforgettable taste.

Sindh is the region which is known for their immense love for all kind of food items and is also famous for the huge collection of the delicious dishes. The recipes are of typical Sindhi taste, ghee, and makkhan are the basic parameters in the cooking. Bhugi Bhaji, Alu Took, Kala Channa, Lauki Kofta are the few recipes to name here which are known for their popularity in the Sindhi Recipes. Vaghaar Kadhi, Tosha, Toor ki daal, are also the other famous recipes those belong to Sindh region. In this entire region has that everything to make you have your food with love.

All these regions contribute in their own way to the Taste of India in the end, so making it more delicious.

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