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Can it get tastier? an overview of Kerala, Maharashtrian and Bengali Recipes by Preeti

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Talking about India, how can one not talk about its food? Absolutely mouth watering recipes, never tastier!

Talking of the south, Kerala, the state of coconuts! Kerala recipes include the richness of coconuts and spice of black pepper. Ginger Tiger of Kerala known as Pulinji in common language is a blend of sweet & sour extremely rare to Kerala recipes. Kerala has got different recipes for different meal times and all utterly mouth watering. Starting with breakfast, Puttu is immensely popular in Kerala. Made of rice powder and steamed in a bamboo holder. Kadala, a curry made out of black beans. Paal-Appam- the tasty and fluffy pancakes, Idli, sambhar, dosa. Writing about them makes the mouth water.

Lunch and dinner include rice, rasam and buttermilk commonly known in Kerala as moru coupled with sambhar and rasam of all kinds. â€œSadhyaâ€• a significant Kerala recipe served in festive occasions Talking about sweets, how can one forget â€œpayasamâ€•? Once eaten, taste remains in the buds for like eternity. Beverages include herbal tea and â€œsambharamâ€•. Another Kerala specialty includes buttermi flavored with different herbs like ginger, lime leaves etc. Snacks consist of banana chips both salted and sweet. Plus cherry on the icing is that in Kerala food is served in banana leaves, an old Kerala tradition, adds a new flavor to the food, not found anywhere.

Moving towards west, one specialty of Maharashtrian food is that Peanut is the medium of cooking. Talking about Maharashtrian food one gets confused where to begin with. Letâ€™s start with â€œkanda pohaâ€•- a memorable breakfast recipe of Maharashtra including onions and rice chips. Batata vada & vada pav are two most awesome potato foods of Maharashtra. Great snacks to enhance your taste buds! Ganesh Chaturthi is a famous festival of Maharashtra, â€œmodakâ€• is the sweet prepared for the God, popular worldwide. Panipuri stalls of Maharashtra are sure to be counted as a delicacy soon considering its popularity. Maharashtrian recipes are famous for its spicy taste and rich aroma.

Who can forget the east when talking about the food? Bengal, the land of Maa Durga and the sweetest language â€œBengaliâ€•! First thing that comes into our mind when talking about Bengali recipes is â€œrossogollaâ€•- a dessert round in shape and dip in sugar syrup. Nothing can ever compete with it. â€œBegoon bhajaâ€•- fried brinjal is simply mind-blowing. Bengal is a place full of sweet people and tasty food. â€œMishti doiâ€• translated as â€œsweet curdâ€• is a taste native to Bengal and popular worldwide. â€œSandeshâ€•- a dessert of Bengal, is not so sweet but extremely tasty. Bengal is famous for its sweet language, sweet people and of course, sweets! Every corner of Bengal has sweet Bengali recipes.
For instance langcha, mhidana, sitabhog etc. â€œLuchiâ€• made out of gram flour, and deep fried is unmatched by any other thing in the world. â€œChum chumâ€• and â€œlavang latikaâ€•, indigenous to Be popular worldwide, are some of the sweets having a rich aroma and pleasant taste. â€œKichuriâ€• made out of rice is an easy yet tasty dish. â€œKhasta parotaâ€• made out of khus and wheat flour is a must try. Come to Bengal and experience its sweetness!

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