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Spices to Add Zing to Various Cuisines by Ahtisham Ahmed

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Different countries are identified with the lifestyle, language and also with the cuisine. The cuisines are something that are tried by every visitor or tourist. The immaculate taste and aroma of the cuisines are the factors that mark unforgettable memory in the visitorsâ€™ mind. Apart from the lifestyle, tradition, culture and language of the place, the cuisine is also the reason that has enhanced the rate of tourist visits to any country. Moreover, various restaurant chains have expanded their business to different countries and therefore made different cuisines available under one roof. Therefore, the cuisines have become the identity of various countries.

If we talk about India, there are various cuisines that talk a different story of different region. The region is therefore like the North India, South India, North-East India, East India, West India and Central India. Every region has one or the other cuisine as its specialty that is renowned in India as well as in different regions of India. The brief of the cuisines famous in India in the respective region are as mentioned below:

â€¢ North India: Awadhi, Punjabi, Kumauni, Mughlai, Kashmiri, Rajasthani, Uttar Pradeshi

â€¢ North-East India: Assamese, Meghalayan, Manipuri, Naga, Sikkimese, Tripuri, Arunachalese

â€¢ South India: Andhra, Karnataka, Kerala, Tamil, Hyderabadi, Udupi, Mangalorean, Saraswat, Mangalorean Catholic

â€¢ East India: Bengali, Oriya, Bihari, Bhojpuri

â€¢ West India: Goan, Gujarati, Marathi, Malvani & Konkani, Sindhi, Parsi

â€¢ Other: Indian Chinese, Nepali, Jain (Satvika), Anglo-Indian, Chettinad, Fast food, Malaysian Indian Cuisine

The most important part is played by the spices used in the preparation. The pepper, clove, cardamom, coriander powder, turmeric, cumin, fenugreek, saffron and many more, are used in the preparation of the Indian cuisines. These spices add life to the food. The taste, aroma and the color is commendable. The one, who tastes the food, does not forget the taste and hence longs for the same whenever out for lunch or dinner. Moreover, these are available in varied grades and varieties to meet the requirement of the cuisines.

There are various suppliers like pepper suppliers, cardamom suppliers, etc., who are widely acknowledged for providing premium quality spices. Moreover, one can also find clove supplier, turmeric supplier, cumin supplier, etc., in the market. All the spices are processed using the advanced technology that keeps the distinctive properties of the respective spices intact. The affordability of the spices is also one of the factors responsible for the enhanced demands in the national as well as international market.

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Ahtisham Ahmed - About Author:
Ahtisham Ahmed Shares information about spices and cuisines. For more to a pepper suppliers and a clove supplier.

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