

INDIAN CUISINE

Indian cuisine is one of the world's most diverse cuisine due to its 8000 year old history of various groups and cultures in the sub-continent. It uses spices, vegetables, grain , fruits etc . grown across India. With 29 states and 7 territories each state and each sub region has its own unique cuisine which can be traced to its ancestors as well as modern improvised versions. Hence the vastness of the cuisine. India having had the influence of the British, Portuguese, French, Persians, Mughals etc . there is no dearth for the cuisine which can never end. India Post brought out 24 stamps on Indian cuisine out of which 8 are shown here.



Modak:

It is a sweet made of rice flour, jaggery, coconut etc. The outer covering is made of rice flour and inside filling is made of sweet jiggery and grated coconut with added ingredients like cardamom, dry fruits etc. In some parts they use wheat flour or maida mixed with kova. In southern states a salt variety is made where the outer has the same rice flour made into shapes and the filling inside is made of urud dhal steamed and cooked with thadka and is spicy and salty. The sweet Modak is normally round shaped with a belly button and the salt variety is oblong with belly buttons at both ends. It is the favourite of Lord Ganesha.



Mahaprasad-Rice Dhal:

This is the food served at Lord Jagannath ar Puri in Odisha. It refers to the various types of rices like ghee rice, cumin rice, mixed rice ginger rice etc. Also the variety of dhal varies like sweet dhal, plain dhal, dhal with vegetables and mixed dhal etc.



Chhappan Bhog:

Means 56 dishes offered to the deity. The range itself is amazing. The preparation of 56 dishes itself is a festival that shows the richness of the region and culture.

21.09.2017 Multicolour



Thirupathi Ladoo:

The practice of offering laddoo to Lord Venkateshwara or Balaji at Thirumala started in 1715. The temple is situated on seven hills and it has a geographical indication tag which means that only they can sell this item. It is made of Gram flour , ghee, sugar, sugar candy, raisin, cashew nuts and cardamom for the flavour. The aroma of the Ladoo is to be tasted to be believed.



Sandesh:

It is a famous dish of Bengal and is made of milk or paneer and sugar and is enjoyed by one and all.



Peda:

In Mathura the birth place of Lord Krishna it is a favourite offering. It is made of fresh mawa , ghee, milk sugar and cardamom for the flavour.

BHOG PRASAD

SPP Hyderabad

500ps(8)

These are popular dishes made at home as well as in large scale at temples for masses who take it as a prasad for their devotion and dedication to the God or Goddess. These are made at the temple or places of worship kitchens in large scale. The six varieties of Bhog Prasad shown are Modak, Mahaprasad-Rice Dhal, Chhappan Bhog, Peda, Sandesh and Tirupathi Laddoo. Modak is normally associated with Lord Ganesha, Mahaprasad is for Jagannath at Puri and Chhappan Bhog consists of 56 varieties of food for Lord Jagannath, Peda is for Mathura Temple, Sandesh is for Lord Shiv and Tirupathi abode of Balaji is famous for Ladoo.