



Lifecode Recipe Generator

From Insight to Foresight: Traditional Tamil recipes with modern precision



milagu rasam



 Gemini Chef created this for you!

Milagu Rasam (Pepper Rasam)

Portion Details

One small bowl (approx 200ml)

Ingredients

- 1 tbsp Tamarind Pulp (Sourness and body)
- 4 cups Water (Base of the rasam)
- 1 tsp Black Peppercorns (Flavor and spice)
- 2-3 Red Chillies (Heat and color)
- 1/2 tsp Cumin Seeds (Aroma and flavor)
- 1/4 tsp Mustard Seeds (Flavor and texture)
- a pinch Asafoetida (hing) (Flavor enhancer)
- a sprig Curry Leaves (Aroma and flavor)
- to taste Salt (Seasoning)
- 1/4 tsp Turmeric Powder (Color and slight bitterness)
- 1 tbsp (optional) Grated Coconut (Creaminess and flavor)
- 1 tbsp (for garnish) Cilantro (coriander) leaves (Garnish)

Preparation Steps

Suitable Accompaniment

Hot rice, Idli, Dosa, Appam. It's excellent with any South Indian breakfast or as a light lunch.

Estimated Cost

₹ 256.5



Chettinad Chicken 65



Chettinad Chicken 65



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Chettinad Chicken 65

Portion Details

This recipe serves 2-3 people generously.

Ingredients

- 500g Chicken (Main ingredient)
- 2 inch piece Ginger (Flavor & aroma)
- 6-8 cloves Garlic (Flavor & aroma)
- 6-8 Green Chillies (Spice)
- 1 sprig Curry Leaves (Aroma)
- 4-5 (adjust to taste) Red Chillies (Spice)
- 2 tbsp Coriander Powder (Flavor)
- 1 tsp Turmeric Powder (Color & flavor)
- 1 tbsp Cumin Powder (Flavor)
- 1 tsp Black Pepper Powder (Spice)
- 1 tsp Garam Masala (Flavor)
- To taste Salt (Seasoning)
- 1 tsp Mustard Seeds (Tempering)
- 1/2 tsp Fenugreek Seeds (Tempering & aroma)
- 4 tbsp Oil (Cooking medium)
- 2 tbsp Yogurt (Tenderizes chicken)
- 1 tbsp Lemon Juice (Flavor & tang)
- For garnish Cilantro (Garnish)

Preparation Steps

Suitable Accompaniment

Served best with hot, fluffy rice, appalam (crispy lentil wafers), or roti. A side of rasam (tangy lentil soup) would also complement this dish beautifully.

Estimated Cost

₹ 305.5



milagu vadai



milagu vadai



 Gemini Chef created this for you!

Milagu Vadai (Pepper Vadais) - Chettinad Style

Portion Details

2-3 medium-sized vadai. A generous serving would be 5-6.

Ingredients

- 1 cup Urad Dal (Split Black Lentils) (Main ingredient)
- 1 tbsp Black Peppercorns (Flavoring, spice)
- 2-3 Green Chillies (Spice)
- 1 tbsp, chopped Coriander Leaves (Garnish & flavor)
- Small piece, grated Ginger (Flavor)
- Pinch Asafoetida (Hing) (Flavor enhancer)
- To taste Salt (Seasoning)
- For deep frying Oil (Cooking medium)
- As needed Water (For soaking and grinding)

Preparation Steps

Suitable Accompaniment

Sambar, coconut chutney, or a simple tomato chutney would complement these spicy vadais beautifully. A strong Chettinad filter coffee is also a perfect accompaniment.

Estimated Cost

₹ 247.5

Which Tamil recipe would you like today?

