

JOURNEY THE WORLD THROUGH FOOD

My favorites in the world!!



Parotta and Beef fry is one of the hot-selling items in the makeshift fast food stalls all over Kerala. It was a treat relished by me during the school days and still is one of the favorites. Unlike curries, this is a dry dish where the spices coat the meat perfectly



'Choris pav or Choris pao' is a popular Goan street food, in western culture its also referred as sausage bread. It's a typical reflection of Indo-Portuguese and Goa which once were part of the Portuguese State of India.



A dosa is South Indian, fermented crepe made from rice batter and black lentils. Masala Dosa, specifically, is when you stuff it with a lightly cooked filling of potatoes, fried onions and spices.



Also known as burnt cream or Trinity cream, and virtually identical to crema catalana, is a dessert consisting of a rich custard base topped with a layer of hardened caramelized sugar.



A classic French dish made with caramelized onions and beef stock or broth. The soup is topped with bread and cheese, then gratinéed to rich, gooey perfection. It's traditionally served in a ramekin or a ceramic crock with a handle.



A thick pizza baked in a pan and layered with cheese, fillings like meat and vegetables, and sauce. The crust is usually two to three inches tall and gets slightly fried due to the oil in the pan.



side dish or snack typically made from deep-fried potatoes that have been cut into various shapes, especially thin strips. Fries are often salted and served with other items, including ketchup, mayonnaise, or vinegar.



Baklava is a sweet, flaky pastry made with layers of phyllo dough, filled with chopped nuts and soaked in syrup or honey. Baklava is a popular and traditional dessert in the Middle East and parts of the Mediterranean.



Gelato typically contains 70% less air and more flavoring than other kinds of ice cream.



Layers of tender noodles, savory red sauce, creamy ricotta, and melty mozzarella will tempt almost everyone. Lasagna is the name for both a type of wide, flat pasta and the delicious dish you make by layering that pasta with other ingredients and baking.



Jhol Momo refers to momos drowned in a bowl of hot, liquid chutney. Unlike other style of dumplings from around the world (Japanese gyoza, Mongolian Buuz or Georgian Kinkhali), Nepali momos have rich flavor of spices and a particular kick to them.



Haleem is a delicious sensory treat thanks to its rich flavors, slow-cooked textures, and aromatic spices



a thin meat cutlet, pounded until tender and then breaded and fried, that is a culinary staple in German-speaking countries and communities.



a delicate blend of soft stewed apples and demerara sugar, layered with rich buttery pastry and a subtle hint of vanilla.



Tamagoyaki, literally meaning 'grilled/fried egg', is made by rolling together thin layers of seasoned egg in a frying pan.



ramen is a Japanese noodle soup, with a combination of a rich flavoured broth, one of a variety of types of noodle and a selection of meats or vegetables, often topped with a boiled egg.



Classic poutine is made of a plate of hot and crispy French fries, topped with chunks of just melting fresh cheese curds, and smothered in a savory and salty brown gravy.



mapo tofu is made with simmered medium-firm silken tofu flavored with fermented bean paste, beef, plenty of red-hot roasted chili oil, and a handful of Sichuan peppercorns.



It's a mix of oyster sauce, sweet soy sauce, toasted sesame oil and freshly ground black pepper. It's full of sweet and savory umami and seriously SO good.

I love food and am not a bad chef....



A sweet and sour raspberry filling in a beautifully flaky crust



several different types of ice cream layered with sweet syrup and nuts



fluffy eggs with a stuffing of cheese, mushrooms, spinach and onions



short-grain rice as rasam sadam is soft and mushy and long-grain rice or Basmati don't work too well. Tomato - Use ripe and juicy tomatoes. Canned diced tomatoes also work well



perfect balance of sweet and spicy tomato sauce with al dente spaghetti pasta



my take on chicken shawarma and mumbai street food frankie



It has all the components of a balanced and satiating meal



who has the time to roll out a perfectly round pizza base, use a sheet to make a lot for all fatemates to share



Best mumbai street food on a rainy day

My favorite meal of the year, soo much chicken with indian spices



I absolutely love the way the rice and chicken marinated together on dum



A very indian take on chinese chicken