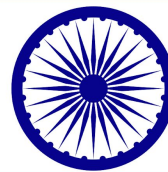


TURKISH VS INDIAN FOOD

Cooking competition, 1v1



VS



TURKISH FOOD



Turkish Lahmaci - a flatbread
topped with meat and chicken,
Pizza Turkish Style



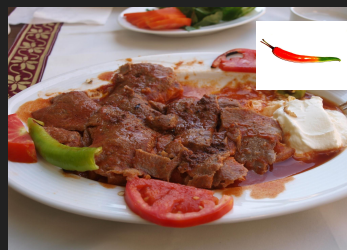
Turkish Dolma - ingredients such as meat
and spiced rice wrapped in vine or cabbage
leaves



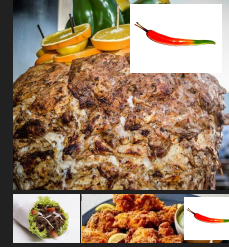
Turkish Pide - ingredients such as meat and
chicken, Flatbread Turkish Style



Turkish Baklava - made of phyllo pastry filled
with chopped nuts and soaked in honey.



Turkish Manti - a type of dumpling mainly



Turkish Ice Cream Guys -
Ice Cream Vendors who
do many impressive tricks,
tricking you into trying to
grab the ice cream



Turkish Tea - a sweet tea sometimes with sugar



Turkish Delight - a gelatinous sweet
confection traditionally made of syrup and
cornflour, dusted with icing sugar.



desi(home of spices)



When families eat for brunch they with the thali which consists of 15 types of food



Falooda, it is a sweet milk with ice cream



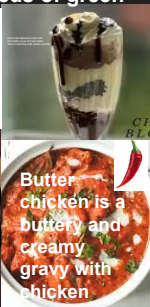
Dosa rolls are like shawarma but they are more crispy



Garlic naan is bread seasoned with savory shreds of green garlic



Biryani is an indian classic, consists of more than 15 spices and can be spicy



Butter chicken is a buttery and creamy gravy with chicken



samosa is a crispy dough with either fried potato or ground beef inside.



Chicken 65, if you like spicy then you like this

Indian fried chicken. It's like normal fried chicken but better than Turkish ones



Indian sweets are irresistible. They are sweet and they are soft and sometimes have syrup

ciest ever food