

Assignments on Digital Marketing

1. Create a blog or website using Blogspot and WordPress. Customize the theme design and post new article with 500 words.

Madurai Special

[September 13, 2023](#)

Madurai, one of the ancient cities in the Indian state of Tamil Nadu, has a rich culinary heritage. Its food culture is deeply rooted in its history, and its dishes reflect a blend of traditional flavors and ingredients native to the region. Here's an overview of some of the must-try foods and characteristics of Madurai's cuisine:

1. Idly and Sambar:

While idly and sambar are common throughout South India, Madurai has its unique style and flavor, making it a must-try in the city.

2. Jigarthanda:

This is a special drink made primarily of milk, almond gum, sugar, and ice-cream. Its name translates to "cool heart" in English, and it's a perfect treat to beat the heat.

3. Kari Dosai:

This is a dosa (thin crepe made from fermented rice and urad dal batter) topped with mutton (goat meat) curry, making it both delicious and filling.

4. Parotta and Salna:

Parotta is a layered flatbread, which, when combined with the local salna (a type of curry), provides a delightful culinary experience. The salna is usually made from meat, but vegetarian versions are available too.

5. Mutton Chukka:

A spicy mutton preparation that's dry, flavored with a mix of spices, and is a favorite among non-vegetarians.

6. Madurai Malli (Jasmine):

Not a food, but Madurai is famous for its jasmine flowers, which have a distinctive, pleasant aroma. You can often find local sweets and dishes flavored with jasmine.

7. Chettinad Cuisine:

Though Chettinad is a region near Madurai, its cuisine has a strong influence in Madurai as well. Chettinad chicken and various Chettinad preparations, known for their fiery spice levels and rich flavors, can be savored in Madurai.

8. Palkova:

A sweet dish made from simmered milk and sugar, Palkovais quite popular in Madurai.

9. Local Banana Varieties:

. Madurai has a range of indigenous banana varieties that are used both in cooking and eaten as fruit. These bananas have a distinct taste and texture compared to the more commonly available ones.

10. Sundakkai Vatha Kulambu:

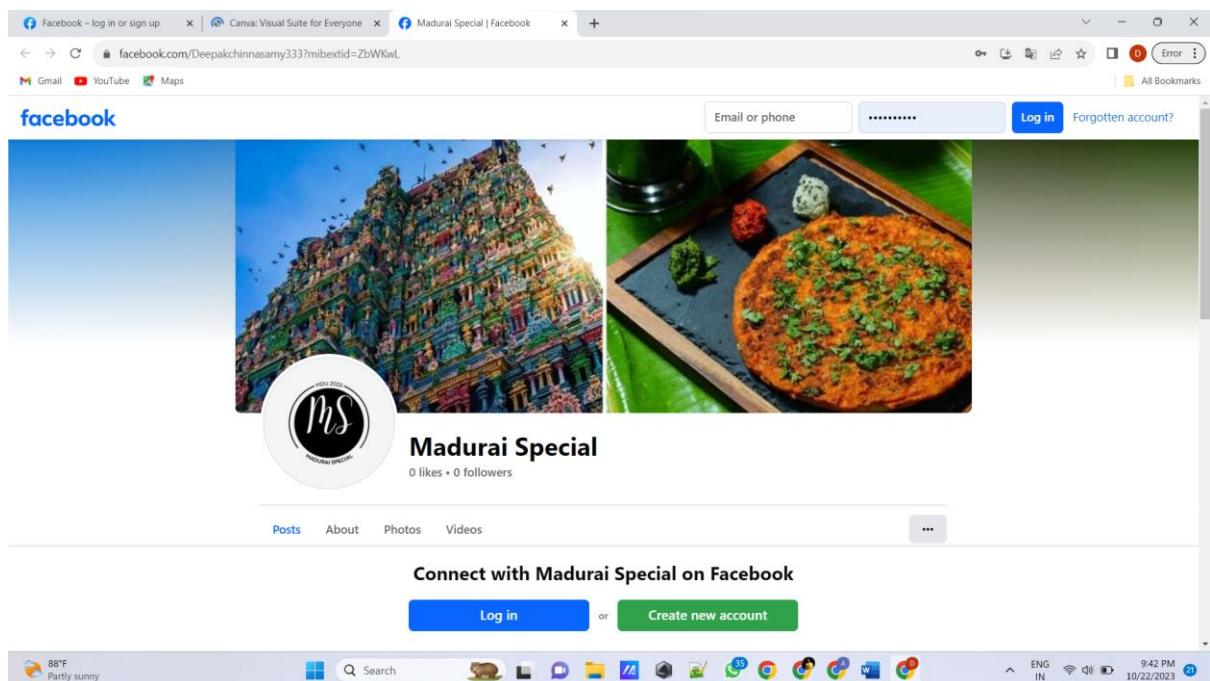
Sundakkai, or turkey berries, are used in this tangy and spicy gravy. It's a traditional dish often served with rice.

Madurai's cuisine also reflects the city's rich cultural and religious heritage. It is not uncommon to find dishes that have been passed down through generations and are deeply tied to festivals, rituals, and ceremonies. The city's food scene is a mix of age-old eateries and modern restaurants, making it a haven for food lovers. If you're visiting Madurai, taking a food walk through its streets is a great way to explore its culinary delights.



Blog link : <https://madurai-spl.blogspot.com/2023/09/madurai-special.html>

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Facebook link:

<https://www.facebook.com/Deepakchinnasamy333?mibextid=ZbWKwL>

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OUR NEW

MADURAI SPECIAL



KARI
DOSA



Madurai kari dosa was basically a 3-layered dosa first layer is plain dosa, second layer is made up of an egg omelette and the top layer is made up of minced meat (mutton ka keema).

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MDU MENU LIST

Here are some food and drinks that can help you stay healthy while fasting during the holy month of Ramadhan.

1

IDLY

Idli is a soft, pillowy steamed savory cake made from fermented rice and lentil batter.



2

WHOLE GRAIN FOODS

Whole grain foods like brown rice, quinoa, and oatmeal provide sustained energy throughout the day, keeping you full and energized.



3

PROTEIN-RICH FOODS

Protein-rich foods such as chicken, fish, and lentils provide essential amino acids for your body to function properly.



4

HYDRATING DRINKS

Hydration is key during fasting. Drink plenty of water and other hydrating drinks such as coconut water, lemon water, or infused water.



5

BIRYANI

Biryani is a mixed rice dish originating among the Muslims of South Asia. It is made with spices, vegetables, rice, and usually some type of meat.



HAPPY FASTING!

