

# SRIJU'S CULINARY QUEST



Exploring India's Regional Delicacies

Hi friends! I'm in beautiful Kerala today, exploring some of the amazing **regional** dishes of this state!

First up, **Sadhyam**! It's a lavish vegetarian feast served on a banana leaf with rice, sambar, avial, thoran, pickles and lots of other tasty dishes!

## Discovering Kerala's Delicious Foods!

First up, **Sadhyam**! It's a lavish vegetarian feast served on a banana leaf with rice, sambar, avial, thoran, pickles, and lots of other tasty dishes!

Next, we have **Appam** and **Stew**. Appam is a soft, fluffy rice pancake with a crispy edge, served with **tadru stew** made with coconut milk, vegetables, and spices.

And here we have **Puttu** and **Kadle Curry**! Puttu is a steamed rice cake made with rice flour and coconut, and it's served with **Kadle Curry**, a flavorful black chickpea curry.

Everything is **so delicious!** Kerala's food is full of amazing flavors and aromas. I hope you enjoyed this tasty tour with me.

**Yummy!**

Hi friends! I'm in beautiful Arunachal Pradesh, exploring the delicious local dishes of this state!

**Thukpa** is a tasty Tibetan-style noodle soup. It has noodles, meat or veggies, and comes with a flavorful broth. It's warming and filling, perfect for the chilly mountain weather!

## Tasting Arunachal Pradesh's Delicious Foods!

**Thukpa** is a tasty Tibetan-style noodle soup. It has noodles, meat or veggies, and comes with a flavorful broth. It's warming and filling, perfect for the chilly mountain weather!

Next up, we have **Zan**! Zan is a traditional porridge-like dish made from millet or buckwheat flour.

Lastly, we have **Momo**! Momos are steamed dumplings filled with meat or vegetables, served with a spicy dipping sauce. They're so juicy and tasty!

Everything is **so delicious!** Arunachal Pradesh's food is full of unique flavors and heartwarming dishes.

I hope you had fun tasting these amazing foods with me.

**Yummy!**

Hi friends! I'm in Assam today, exploring the delicious traditional dishes of this beautiful state!



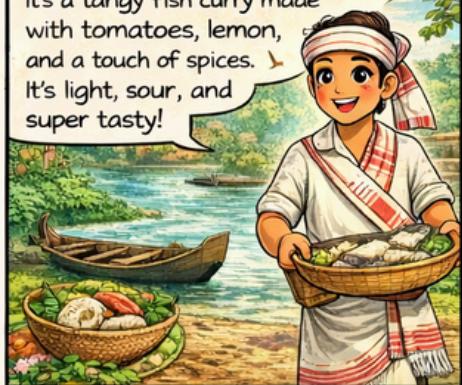
## Traditional Flavors of Assam!

First up, **Khar**! It's a unique dish made with alkaline water filtered through banana peels. It's often cooked with vegetables, like raw papaya or bottle gourd.



Next, we have **Masor Tenga**!

It's a tangy fish curry made with tomatoes, lemon, and a touch of spices. It's light, sour, and super tasty!



Last but not least, we have **Pitha**! Pithas are traditional Assamese rice-based treats. They can be sweet or savory, filled with ingredients like coconut, jaggery or sesame.



Hi friends! I'm in Andhra Pradesh today, discovering some of the states most delicious!

First up, **Pesarattu**! It's a crispy, savory green mung bean dosa, served with spicy ginger chutney and tangy coconut chutney. It's so tasty and nutritious!

## Savoring Andhra Pradesh's Tasty Foods!

First up, **Pesarattu**! It's a crispy savory green mung bean dosa, served with spicy ginger chutney and tangy coconut chutney. It's so tasty and nutritious!

Next, we have **Gongura Pachadi**! It's a spicy, tangy chutney made from gongura leaves, also known as sorrel leaves. It's bursting with unique flavor, that Andhra cuisine is known for!

Here's **Tamarind Rice**, also known as **Pulihora**. It's a tangy tamarind rice seasoned with turmeric, curry leaves, peanuts, and spices. It's a beloved Andhra dish,

And let's not forget **Andhra Chicken Curry**! It's a spicy and flavorful chicken curry simmered with onions, tomatoes, and spices. So delicious!

**Yummy!**

Hi friends! I'm in Bihar today, exploring the delicious local dishes of this state!

## Delicious Foods of Bihar!

First up, **Litti Chokha!** Litti are roasted wheat flour balls stuffed with spiced sattu, served with Chokha—a smoky mix of roasted eggplant, tomatoes and potatoes.



Next, we have **Sattu Paratha!** It's a flatbread stuffed with a seasoned sattu filling, made at lgram. It's filling and has protein!



And last but not least, we have **Thekua!** They are deep-fried sweet snacks made from whole wheat flour, jaggery, and ghee. Crispy and delicious!



Everything is so tasty! Bihar's food is just amazing! I hope you enjoyed this delicious journey with me next time.

**Yummy!**



Hi friends! I'm in  
**Chhattisgarh**  
today, discovering the  
delicious local dishes  
of this beautiful state!

## Tasting Chhattisgarh's Local Delicacies!

First up, **Chila!** It's a savory pancake made of rice and chana dal batter, stuffed with onions, chillies and spices. It's crispy and tasty!

Next, we have **Fara!** These are steamed dumplings made from rice flour and filled with spicy, savory lentil mixture. They're so soft and delicious!

Finally, there's **Bafauri!** These are delicious steamed chickpea flour balls mixed with veggies, herbs, and spices. They're healthy and tasty too!

Everything is so tasty!  
Chhattisgarh's food is amazing!  
I hope you enjoyed this tasty trip  
with me. See you next time!

**Yummy!**



Hi friends! I'm in vibrant **Gujarat** today, exploring some of its famous regional dishes!

## Enjoying Gujarat's Delicious Foods!

First up, **Dhokla**! It's a soft, fluffy, steamed cake made from fermented rice and chickpea flour, garnished with mustard seeds, green chillies, and coriander.

It's light and yummy!



Next, we have **Undhiyu**! It's a flavorful mixed vegetable curry cooked with seasonal vegetables, fenugreek, dumplings, and a blend of spices. It's rich and delicious!



And lastly, we've **Gujarati Thali**! It's a grand platter with an array of dishes, rotis, daal, sabzi, sweet dishes, pickles, and more. So satisfying!



Goa's food is so tasty! Gujarat's food is amazing! I hope you had a great time with me. See you next time!



Hi friends! I'm in  
**Goa** today,  
exploring some of its  
famous regional  
dishes!

## Tasting Goa's Delicious Foods!

First up, **Goan Fish Curry**! It's a spicy and tangy curry made with fresh fish simmered in a blend of tamarind, red chilies, and coconut. The fish is soft and succulent.



Next, there's **Pork Vindaloo**! It's a spicy, tangy and slightly sweet curry made with pork marinated in vinegar, garlic, chilies, and fragrant Goan spices.



Finally, there's **Befouri**! These are delicious steamed chickpea flour balls mixed with veggies, herbs, and spices. They're healthy, tarty too!



**Goa's food is so tasty!**  
I hope you enjoyed this flavorful meal.  
It hope you have a great time!  
Trig with me. See you next time!



Hi friends! I'm in  
**Haryana**  
today, discovering the  
tasty regional dishes  
of this state!

### Tasting Haryana's Traditional Foods!

First up, **Bajra Roti**! It's a nutritious flatbread made from pearl millet flour, served with homemade butter and rustic sides like onions, garlic, and green chilles.

It's hearty and tasty!



Next, we have **Kadhi**! It's a tangy and spiced yogurt-based curry with gram flour dumplings, served with steamed rice. It's so flavorful and comforting!



And last, there's **Churma**! It's a sweet dish made from coarsely ground wheat flour, ghee, and jaggery, shaped into laddus or served as crumbled mix, topped with nuts and cardamom.



Haryana's food is so tasty!  
I hope you enjoyed this delicious trip with me. See you next time! \*



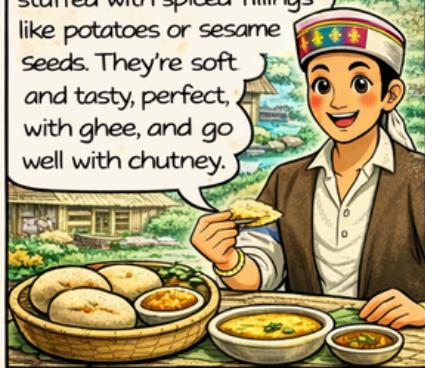
Hi friends! I'm in  
**Himachal Pradesh**  
today, exploring the  
delicious local dishes  
of this beautiful state!

## Enjoying Himachal's Local Delicacies!

First up, **Dham!** It's a traditional festive meal with rice, curried lentils, rgima, yogurt, and assorted dishes, all served on a leaf plate. It's hearty and flavorful!



Next, we have **Siddu!** These are steamed wheat flour buns stuffed with spiced fillings like potatoes or sesame seeds. They're soft and tasty, perfect, with ghee, and go well with chutney.



And last, there's **Madra!** It's a creamy curry made with yogurt, chickpeas or other beans, and a medley of spices. It's rich and delicious!



Everything is so tasty!  
Himachal's food is amazing!  
I hope you enjoyed this yummy trip with me. See you next time!



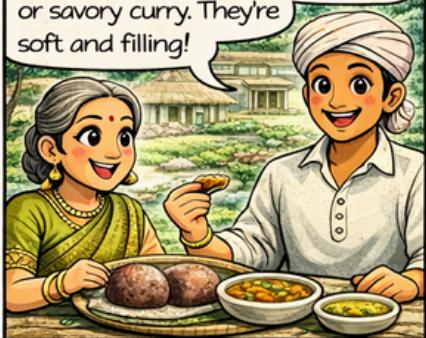
Hi friends! I'm in  
**Karnataka** today,  
exploring the delicious  
local dishes of this state!

## Tasting Karnataka's Local Delicacies!

First up, **Bisi Bele Bath**! It's a spicy, tangy, and flavorful rice dish made with lentils, vegetables, and a special spice blend. It's a hearty comfort food!



Next, we have **Ragi Mudde**! These are nutritious finger millet balls, often eaten with spicy sambar or savory curry. They're soft and filling!



And last, there's **Mysore Masala Dosa**! It's a crispy, golden dosa filled with a spicy, flavorful potato masala. A true Karnataka special!



Karnataka's food is amazing!  
I hope you enjoyed this tasty journey  
with me. See you next time!



Hi friends! I'm in Jharkhand today, discovering the delicious local dishes of this state!

## Tasting Jharkhand's Local Delicacies!

First up, **Dhuska**! These are crispy, deep-fried cakes made from rice and lentils, served with spicy chutney or aloo curry. So crunchy!



Next, there's **Rugra**! These are seasonal wild forest mushrooms, cooked with local spices into a flavorful curry. They're earthy and absolutely delicious!



And here's **Chilka Roti**! It's a savory pancake made from rice and lentil batter, cooked until crisp and served with chutney. Simple and satisfying!



Jharkhand's food is so tasty! I hope you enjoyed this flavorful journey with me. See you reatime!

Yummy!



Hi friends! I'm in  
**Madhya Pradesh**  
today, exploring the  
delicious local dishes of  
this state!

### Enjoying Madhya Pradesh's Local Delicacies!

First, we have **Poha-Jalebi**! It's a unique combo: light, fluffy poha made with flattened rice, turmeric, spices, peanuts, and lemon, served with sweet, crispy jalebi. It's a perfect mix of flavors!



Next up, **Bhutte ka Kees**! It's a delicious dish made from grated corn cooked with spices, coconut, and green chilies. It's creamy and tasty!



And here's **Dal Bafla**! It's a traditional dish with wheat and semolina balls (bafla) that are baked and then dunked in ghee, served with spicy, flavorful dal



Madhya Pradesh's food is so tasty!  
I hope you enjoyed this yummy journey with me. See you next time!



Hi friends! I'm in Maharashtra today, exploring the delicious local dishes of this vibrant!



## Tasting Maharashtra's Local Delicacies!

First up, **Vada Pav**! It's a spicy fried potato patty placed in a soft bun and served with spicy chutney. It's a popular street food snack!



Next, there's **Misal Pav**! It's a spicy curry made with spouted beans and a blend of spices, served with soft bread. It's full of flavor!



And here's **Puran Poli**! They're sweet flatbreads stuffed with a filling of jaggery and lentils, cooked until golden. So delicious!



Maharashtra's food is fantastic! I hope you enjoyed this tasty trip with me. See you next time!



Hi friends! I'm in Manipur today, exploring the delicious local dishes of this state!

### Tasting Manipur's Local Delicacies!

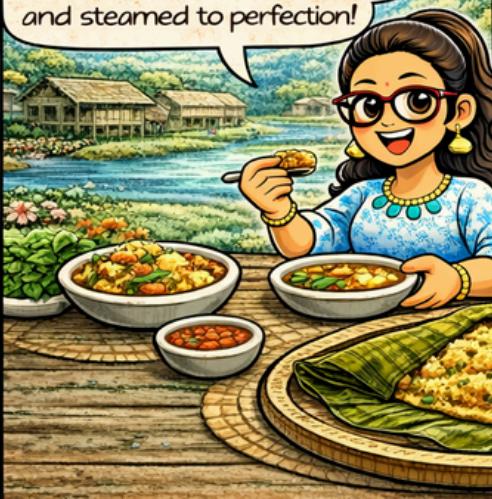
First, we have **Eromba**! It's a spicy and tangy mash of boiled vegetables mixed with fermented fish, served with greens and herbs. Full of flavor!



And here's **Paaknam**! It's a unique dish made of a thick batter of rice flour mixed with local herbs, wrapped in turmeric leaves, and steamed to perfection!

Manipur's food is amazing! I hope you enjoyed this tasty journey with me. See you next time!

Yummy!



Hi friends! I'm in  
**Meghalaya** today,  
exploring the delicious  
local dishes of this state!

## Tasting Meghalaya's Local Delicacies!

First, we have **Jadoh**! It's a fragrant and flavorful rice dish cooked with meat and special spices. It's a Khasi favorite!



Next, there's **Dohneiiong**! It's a rich and savory pork curry cooked with black sesame seeds. It's delicious and unique!



And here's **Paaknam**! It's a unique dish made of flour batter flavored with local herbs, wrapped in turmeric leaves.



Hi friends! I'm in Mizoram today, exploring the delicious local dishes of this state!

## Tasting Mizoram's Local Delicacies!

First, we have **Bai**! It's a healthy and simple stew made with local vegetables and either bambou shoots or pork.

So light and tasty!



Next, there's **Sawhchiar**! It's a rich and savory pork tasty ceased with sence and avel. next tasty?



Next, there's **Sawhchiar**! It's a rice porridge cooked with chicken, oreasoned with local spices. It's filling and comforting!



Hi friends! I'm in Nagaland today, exploring the delicious local dishes of this state!

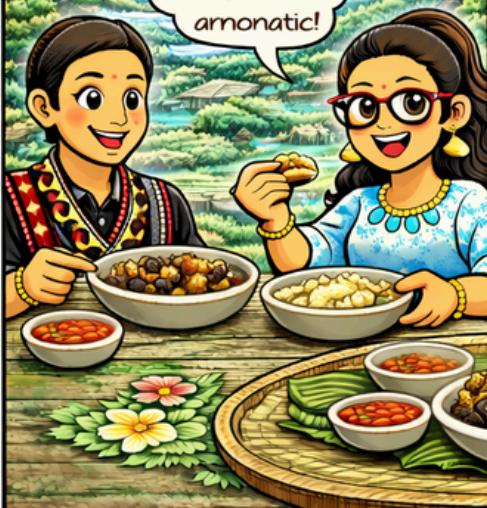
## Tasting Nagaland's Local Delicacies!

First, we have **Smoked Pork with Bamboo Shoot**! It's a smoky and flavorful dish with tender pork and bamboo shoot, cooked with traditional spices.

So delicious!



Next up, **Axone**! Also known as Akhuni, it's a dish made with fermented soybeans that gives it a distinctive and aromatic flavor!



Next, there's **Sawhchiar**! It's a rice porridge cooked with chicken so it's soft, seasoned with local spices. It's filling and comforting!



Hi friends! I'm in Odisha today, exploring the delicious local dishes of this state!

## Tasting Odisha's Local Delicacies!

First, we have **Pakhala Bhata**! It's a cooling and refreshing dish of fermented rice soaked in water, served with fried vegetables and yogurt.

Very soothing!



Next, there's **Dalma**! It's a hearty and nutritious dish of Ioniits cooked with vegetables and tempered with spices like cumin and turmeric.



And here's **Chuda Mix**! It's a light and tasty snack made with flattened rice, roasted peanuts coconut and spices. So crunchy and yummy!



Hi friends! I'm in  
**Punjab** today,  
exploring the delicious  
local dishes of this state!

### Tasting Punjab's Local Delicacies!

First, we have **Sarson da Saag & Makki di Roti**! It's a delicious combination of spicy mustard greens curry served with rustic corn flatbread and a dollop of butter. So tasty!



Next up, **Chole Bhature**! It's a popular dish of spicy chickpea curry served with big, fluffy fried bread.

It's hearty and satisfying!



And don't forget the **Lassi**! It's a refreshing yogurt drink that's sweet and creamy, perfect with any Punjabi meal!

Yummy!



Hi friends! I'm in  
**Rajasthan** today,  
exploring the delicious  
local dishes of this colorful!

### Tasting Rajasthan's Local Delicacies!

First, we have **Dal Baati Churma**!

It's a classic Rajasthani dish with baked wheat flour balls, savory lentils and sweet crumbled wheat. Absolutely delicious!



Next, there's **Gatte ki Sabzi**!

It's a flavorful curry with gram flour dumplings cooked in a spicy yogurt sauce. So tasty!



And here's **Ker Sangri**!

It's a unique Rajasthani dish made with dried ker berries and sangri beans, cooked with spices.

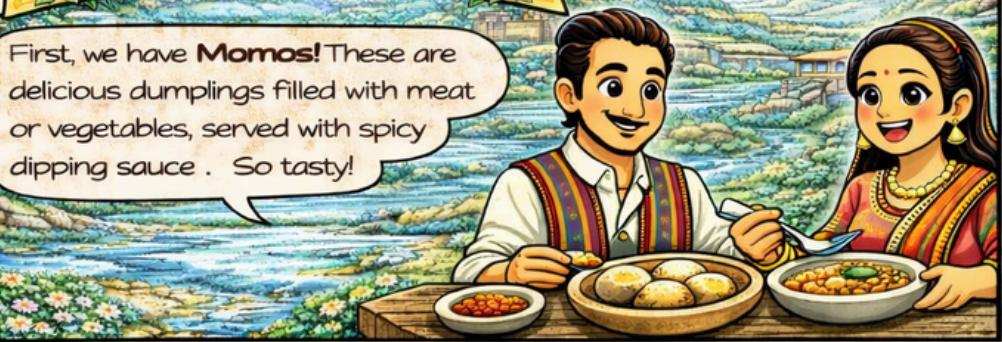
Yummy!



Hi friends! I'm in  
**Sikkim** today,  
exploring the delicious  
local dishes of this state!

## Tasting Sikkim's Local Delicacies!

First, we have **Momos**! These are delicious dumplings filled with meat or vegetables, served with spicy dipping sauce. So tasty!



Next up, **Thukpa**! It's a comforting noodle soup with vegetables and either meat or eggs, all simmered in a flavorful broth. Perfect

wa tenor!



And here's **Gundruk**! It's a unique Sikkimese dish made with vegetables from epkewern ted leafy greens cooked with spices. So unique and



Hi friends! I'm in

**Telangana** today,  
exploring the delicious  
local dishes of this wonderful



### Tasting Telangana's Local Delicacies!

First, we have **Hyderabadi Biryani**!

A fragrant and flavorful rice dish cooked with meat, herbs, and spices.  
So delicious!



Next, there's **Haleem**! A rich and hearty stew made from slow rei gloo  
cooked leniils, wheat, wheath  
meat, all blended together.



And here's **Sarva Pindi**! It's a unique Telangana dish made with rice flatijur, leniils, peanuts, and spices, codet a crispy texture. Yum!



Hi friends! I'm in  
**Tamil Nadu** today,  
exploring the delicious  
local dishes of this beautiful



### Tasting Tamil Nadu's Local Delicacies!

First, we have **Idli-Sambar**! Soft, fluffy rice cakes served with leniil and vegetable curry. A classic breakfast dish. So tasty!



Next, there's **Pongal**! It's a savory rice and leniil dish cooked with spice cuices, ghee, and casheews! Delicious and comforting!



And here's **Chettinad Chicken**! It's a spicy and flavorful chicken curry cooked with a blend of aromatic spices. So unique aita, ouraimy!



Hi friends! I'm in  
**Tripura** today,  
exploring the delicious  
local dishes of this beautiful



### Tasting Tripura's Local Delicacies!

First, we have **Mui Borok**! It's a traditional Tripuri set meal with rice, wahan (pork stew with bamboo shoots), khorisa (fermented fish), and nutritious boiled veggies. So tasty!



Next, there's **Chakhwi**! It's a delicious stew made with bamboo shoots, lentils, and pork, cooked with local spices. So good!



Tripura's food is amazing!  
I hope you enjoyed this tasty  
journey with me. See you  
next time! Yummy!



Hi friends! I'm in  
**Uttar Pradesh** today,  
exploring the delicious  
local dishes of this beautiful!

Tasting Uttar Pradesh's  
Local Delicacies!

First, we have Awadhi Biryani!  
A fragrant and delicious rice dish cooked  
with tender meat, saffron, and rich  
spices. So flavorful!



Next, there's Bedmi Puri & Aloo!  
These are crispy, deep-fried puris  
served with a spicy, flavorful potato  
curry. A popular breakfast treat  
in Uttar Pradesh!



Uttar Pradesh's food is amazing!  
I hope you enjoyed this tasty journey  
with me. See you next time! **Yummy!**



Hi friends! I'm in  
**Uttarakhand** today,  
exploring the delicious  
local dishes of this beautifu!

### Tasting Uttarakhand's Local Delicacies!

First, we have **Kafuli**! It's a healthy  
and tasty spinach curry made with local  
greens and a blend of spices.  
So nutritious!



Next, there's **Aloo ke Gutke**!  
These are fried potato bites seasoned  
with spices, served with crunchy  
radish. Delicious and flavorful!



And here's **Mandua Roti**! It's a  
nutritious flatbread made from finger  
millet, served with ghee. So  
So, hearty and wholesome!



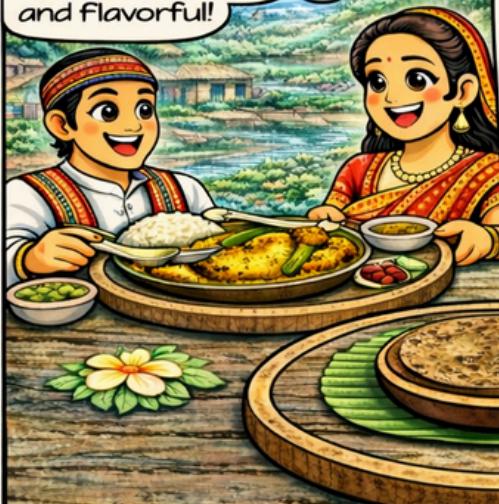
Hi friends! I'm in  
**West Bengal** today,  
exploring the delicious  
local dishes of this beautiful!

## Tasting West Bengal's Local Delicacies!

First, we have **Machher Jhol**! It's a traditional fish curry with potatoes and vegetables cooked in a light, flavorful sauce. So tasty!



Next, there's **Shorshe Ilish**! It's a dish of hilsa fish cooked in a mustard sauce with green chilles. Spicy, and flavorful!



And here's **Mishti Dol**! It's a sweet and creamy dessert made of thickened yogurt. So satisfying!



**A Sriju Comic**



**Curiosity Lives Here!**

**Stories that smile back at you**