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Rajasthan is one of India's many exotic destinations. With its breathtaking palaces, rich history, it's a truly unique holiday experience with wide variety of delectable and exquisite Rajasthani dishes. #RajasthanDiwas

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■ Dal Baati Churma ■

The round Baatis are served with Panchkuti Dal along with a hearty dose of Churma.

The bastis are these round balls of dough that are stuffed and baked over charcoal fire, as a distant plump cousin of usual Indian rotis! 1/15



■ Ghevar ■

This disc shaped sweet is prepared with ghee, flour, paneer and sugar syrup. It comes in various varieties like Malai Ghevar, Mava Ghevar and Plain Ghevar. No Rajasthani ceremony is complete without this delectable dishes. 2/15



■ Mawa Kachori ■

Unlike other variants of kachoris, Rajasthani Mawa Kachori is a wholly different story!

It is stuffed with sugary goodness, of Mawa, is a traditional dessert that originated in the royal land of Jodhpur.

3/15



■ Mirchi Bada ■

Large green chilies dunked in mildly spiced dough of besan and deep fried to crunchy goodness. This snack is a tough competitor to samosas and Kachoris. 4/15



■ Ker Sangria ■

Ker Sangria is a typical desert vegetable grown in abundance in Rajasthan's dry arid areas, ker Sangria is a tangy pickle that is a typical accompaniment with Bajra rotis. 5/15



■ Dil Khushal ■

A notable one among amazing sweet delicacies dishes. Also popularly called as Mohanthaal or besan ki barfi. The sweet leaves a grainy texture in your mouth with hearty flavors and chewy sweetness. 6/15



■ Gate ki Khichdi / Pulao ■

Gatte ka pulao is a rustic spicy rice dish from Marwari cuisine of Rajasthan. Traditional Rajasthani rice recipe is made with chickpeas flour dumplings called gatta and rice cooked with a lot of aromatic spices.

Also known as Ram khichdi. 7/15



■ Alwar Kalakand ■

Original Kalakand / Milk cake is a dense, granular, burfi-like sweetmeat prepared with milk, sugar, ghee and the perfection of art. 8/15



■ Kalmi Vada ■

A perfect tea-time snack, these deep fried gram dal crisps are best enjoyed with spicy green chutney. The chutney made of mint and chillies gives the perfect amount of heat. 9/15



■ Aam ki Laungi ■

An instant pickle made with tangy raw mangoes! The best dish you could eat to beat the heat. It is prepared with nigella seeds, fennel, and sour gravy from the mango chunks added to the dish. 10/15



■ Shahi Gatte ■

Also known as Govind Gatte, is a richer version of the popular dish, Masala Gatte. Besan dumplings are first filled with generous amounts of nuts and then deep fried. The rich, thick gravy tastes awesome with any kind of roti as well as rice.



■ Papad ki Sabji ■

The shortage of rain and water always made Rajasthanis think out of the box,

For this mouth watering dish, roasted papads are broken roughly and added to the yogurt gravy made with gram flour, chilli powder, turmeric and chopped coriander leaves. 12/15



■ Pyaaz Kachori ■

A variation of kachori, pyaaz kachori is prepared with a filling of onions, potatoes and spices. This puffy pastry is a sell out at every namkeen shop in Rajasthan. This breakfast snack is best enjoyed with sweet and sour tamarind chutny 13/15



Another royal component of the non-veg platter, Mohan maas is a delicately cooked meat-dish. Stuffed with dry fruits and cooked in milk and cream and finally garnished with cardamom and cinnamon, Mohan maas is a rajwadi version of non-veg delights. 14/15



One of the most common parts of the non-vegetarian platter, Laal maas owes its colour to the hot red chillies. The meat is cooked in hot gravy of tomatoes, chillies and sizzling spices. 15/15

