

INDIAN STREET FOOD & CHAAT

OVERVIEW

Embark on a flavorful journey by learning to make iconic Indian chaats like bhalla papdi, aloo tikki, kachori, mirchi vada, and pav bhaji! This course will teach you the secrets behind these mouthwatering street food delights, from perfectly spiced fillings to irresistible chutneys. Whether you're a food enthusiast or a home chef, join us to master the art of crafting these timeless favorites and bring the magic of Indian street food to your kitchen!

COURSE STRUCTURE

Lesson 1: Bhalla Papri Chaat, Palak Patta Chaat, Hari Chutney, Sweet curd.

It is a famous street food from Delhi, comprising of tangy, sweet & spicy elements. Crispy fried spinach fritters topped with spicy green chutney, tangy and sweet tamarind chutney. Spicy mint & coriander chutney.

Lesson 2: Aloo Tikki, Aloo Matar Samosa, Sonth Chutney.

Lesson 3: Jodhpuri Mirchi vada, Ramladoo, spicy hari chutney.

Lesson 4: Pav Bhaji, Moong Dal Chilla, Moonglat

Lesson 5: Pindi Cholle, Paneer wala Bhatura, Masala Aloo

(It is a spicy, tangy chick pea preparation. It is cottage stuffed fermented deep fried bread. Boiled potatoes tossed in aromatic spice mix.)

Lesson 6: Heeng Dal Ki Kachori, Payaz Kachori, Aloo ki sabzi

(Kachori is a deep-fried, spicy, stuffed pastry stuffed with a mixture of moong dal or onions, besan, coriander, red chili powder, salt, and other Indian spices. Spicy & tangy potato curry goes well with crispy kachoris)

Lesson 7: Dabeli, vada pao, Ragra patties

ACCREDITATION

IICA Skill Enhancement Course

WHO CAN APPLY/ ELIGIBILITY

- Must be 18 year old.
- Open to beginners
- Food Enthusiasts
- Aspiring Chefs
- Hospitality Professionals
- Culinary Students
- Entrepreneurs

DURATION

Midsession or As per learner availability

7 days Course

FEE STRUCTURE

To be discussed