

Chai Party with South Indian food

Price: \$37.00 per person

There is more to Indian cuisine than *samosa*, *pakora* and *chaat*. Come join my table to see what South Indians love to snack on.

Masala chai is an integral part of every Indian's day. *Chai* means Tea in Hindi, most popular language of India. Since it is flavored with spices, it is called *Masala Chai*.

My mom makes the best chai in town. She will first heat little water in a milk pan and she throws in crushed ginger, cardamon and cloves into the hot water. She will then add the tea powder, jaggery into the brew and finally pour the milk. With her hands around the hip, she always stands next to the hot pan to watch the milk growl and sizzle. She lets them cook until the all the flavors are infused into the milk. The hot tea is poured into a strainer where they drip into a fresh mug. That's how I make tea every day.



Here is my list of snacks that reminds me of Chennai, my home city (Southern part of India):

1. Puffs from Iyengar bakery
2. Masala vadaï sold near Kapaleshwar temple, Mylapore
3. Marina beach manga thengai sundal
4. Hot kara paniyaram at Krishna Sweets
5. Pasi paruppu laddoo from Venkateshwara boli stall
6. Hot gulab jamuns at Sowkarpet streets

In this pop-up, you will be tasting 6 popular tea time snacks. Come join me for a culinary trip to Tamil Nadu.

MENU:

1. Masala Chai

Steamy cup of Indian tea flavored with cardamom, cloves, peppercorns and fennel seeds



2. Iyengar Bakery Style Vegetable Puffs

Caramelized onions + potato+ paneer baked over puff pastry

3. Masala Vadai

Popular tea time snack from South India. It is very similar to falafel. Crunchy & delicious!



4. Kara Paniyaram with Chutney

Rice dumplings seasoned with onions, curry leaves, ginger, cashews and mustard seeds. It will be made in a paniyaram chatti (appe pan).



5. Marina Beach Manga Thengai Sundal

Sundal is nothing but boiled beans/lentils/legumes seasoned with South Indian spices and coconut. Marina beach is the second longest beach in the world and it is situated in Chennai, my home city. The beach is popular for its food - the fire roasted corn or spicy green mango slices or sundal or bhaji. For this sundal, I will be pairing boiled green peas with green mango, carrots and cucumber along with South Indian spices, curry leaves and shredded fresh coconut. This dish truly captures the essence of Chennai.



6. Paruppu Ladoo

As you all know, lentils are the main protein source for vegetarians. A lot of India dishes are made with lentils, legumes and beans. For this dessert, I am making ladoos with paasi paruppu (mung yellow lentils), cardamom, sugar and ghee



7. Gulab Jamun Cheesecake

Gulab jamun, popular Indian dessert gets a makeover with cream cheese.

