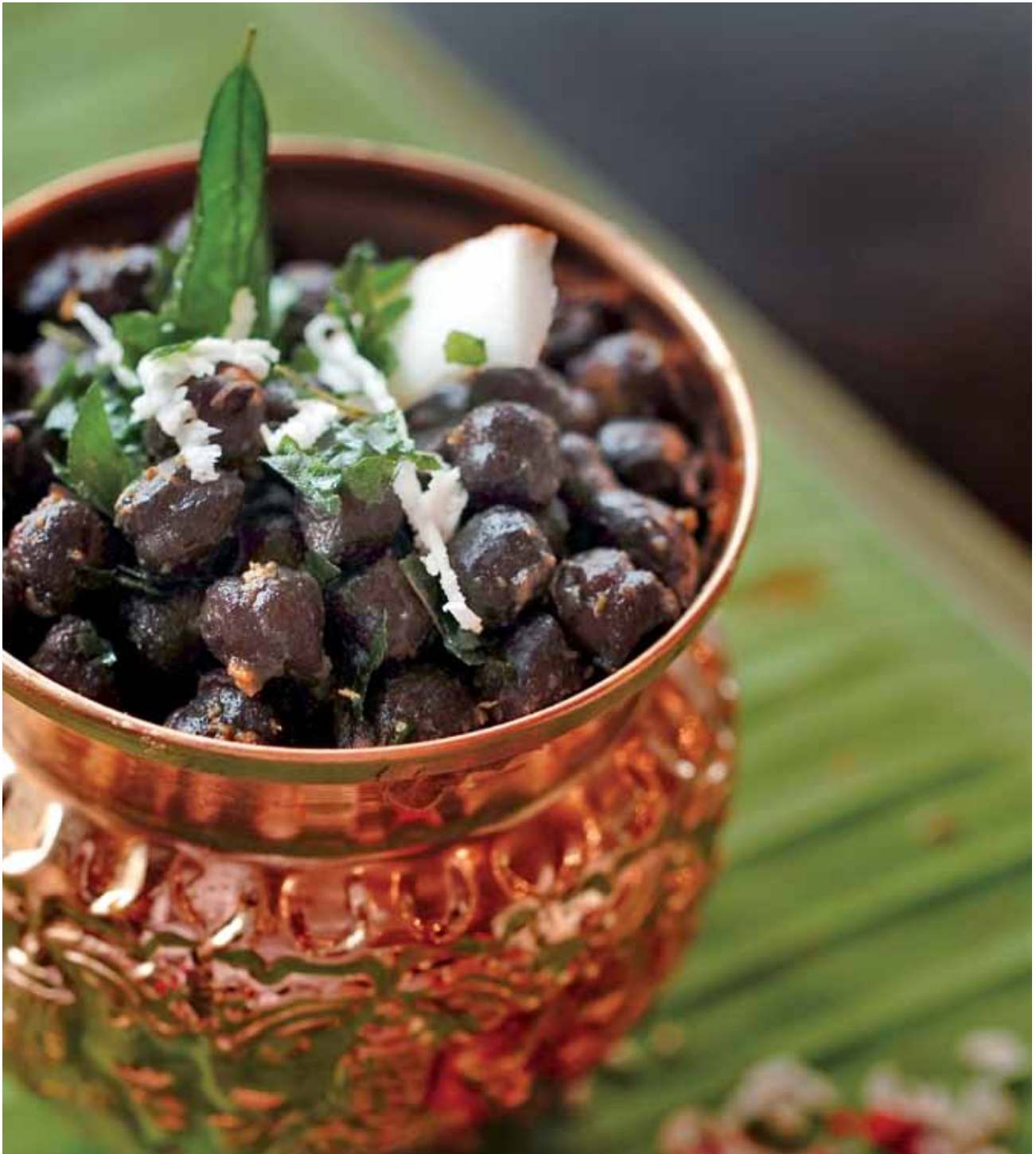


MADE IN HEAVEN

Bless your taste buds with delicately prepared sweet and savoury divine offerings straight from India's spiritual destination Tirupati, Andhra Pradesh

PHOTOGRAPHY BY **TANUJ AHUJA** STYLING BY **SONIA DUTT**
FOOD PREPARATIONS BY **EXECUTIVE CHEF ANIL KUMAR, MARASA SAROVAR PREMIERE**





Guggillu (Tempered Black Chana)

2 cups water, 1 cup black chana (chickpea), soaked overnight, 1/2 cup onion, chopped, 1 tbsp coconut, shredded, 1 tbsp oil, 1/4 tsp chilli powder (optional), 1/2 tsp lime juice, 1/2 ginger, grated, salt to taste

FOR THE SEASONING

1/2 tsp chana dal (split bengal gram), 1/2 tsp mustard seeds, 1/2 tsp split urad dal (black gram), 2 red chillies, 1 sprig curry leaves

METHOD

Pressure cook the soaked chana with water for 3 whistles until well cooked. In a shallow saucepan, heat oil and add seasoning. When the mustard starts to splutter add onions and ginger and saute until translucent. Add the cooked chana, chilli powder and salt and saute in low heat for 10 minutes. Toss in shredded coconut, saute for 2 more minutes and remove from heat.

Chintapandu Pulihora (Tamarind Rice)

FOR THE CHINTAPANDU GOJJU

1/4 cup peanuts, raw, 1/2 tsp mustard seeds,
1/2 tsp turmeric powder, 4 tbsp sesame oil,
1 tbsp chana dal (split bengal gram), 1 tsp urad
dal (black gram), 6-8 curry leaves, roughly torn,
5-6 cashew nuts 2 red chillies, dried, a pinch of
asafoetida, salt to taste

FOR THE RICE

2 cups rice, 1 cup water

FOR THE TAMARIND EXTRACT

Medium tamarind pulp, raw, 1/2 cup water, warm

FOR THE ROASTED POWDER

1 1/2 tbsp chana dal (split bengal gram), 1 1/2 tbsp
sesame oil, 1 tbsp urad dal (black gram), 1 tbsp
sesame seeds, 1/2 tsp coriander seeds, 1/2 tsp
fenugreek seeds, 3-4 red chillies, dried

METHOD

Cook rice with water in 2:1 ratio. Once done, spread it in a wide dish to cool for a few minutes, holding back about a cup of rice. Soak tamarind in warm water for 10 minutes. Squeeze out thick tamarind pulp and discard the seeds. In a saucepan, heat oil on medium low heat and add the peanuts and cashew nuts. Fry until slightly reddish. Add mustard seeds and pulses and fry until an even brown colour. Add curry leaves, red chillies, turmeric powder and asafoetida. Saute for a few seconds. Pour in the tamarind extract and add salt. Cook for 10-15 minutes until the gojju comes together and the oil begins to separate. In a shallow pan, heat a tablespoon of oil and roast pulses until they begin to turn colour. Add coriander seeds and red chillies until reddish. Bring down the heat to medium low and add fenugreek and sesame seeds. Roast until sesame seeds begin to splutter. Cool for a few minutes before grinding them to a fine powder. Drizzle a little oil on top of the rice and add a few tablespoons of the gojju. Mix lightly. Add salt and more gojju or rice according to taste. Sprinkle roasted powder on top and gently mix it in. Cover it and let it rest for 30 minutes before serving.





Jalebi

3 cups sugar, 2 cups all purpose flour, 1 cup water, warm, 2 tbsp semolina or rice flour, 2 tbsp yoghurt, 1 tbsp kewra water or rose water, 1/2 tsp baking powder, 1/2 tsp green cardamom seeds powder, 1/2 tsp saffron, ghee or vegetable oil

METHOD

Add all purpose flour, semolina or rice flour, baking powder, curd and 3/4th cup of water in a bowl and whisk it well. Add remaining water and whisk until smooth. Keep it aside for about 2 hours to ferment. Whisk again before use. Prepare sugar syrup by dissolving sugar in water. Just before the syrup is ready add saffron and cardamom powder. In a deep frying pan, heat oil on medium heat. Fill the batter in a piping bag (or jalebi cloth with a hole). Pour into the oil in a circular motion. Deep fry until they turn golden and crisp but not brown. Remove from pan and place it on kitchen paper to absorb excess oil. Soak in sugar syrup for atleast 4-5 minutes. ◆

Recipes courtesy Executive Chef Anil Kumar, Marasa Sarovar Premiere.
The ELLE DECOR team travelled to Tirupati courtesy Marasa Sarovar
Premiere, Upadyaya Nagar, Karakambadi Road, Tirupati 07
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Feast Away

Eat to your heart's content on this traditional tablescape with natural elements

PHOTOGRAPHY BY **TANUJ AHUJA**
STYLING BY **SONIA DUTT**



**STEAL
THIS
SETUP**

Make every meal a godly affair. Create an opulent setting with beaten metal crockery, fresh foliage and handcrafted pieces to lend a minimalistic yet grand vibe. Complement this royal arrangement with executive chef Anil Kumar's delectable South special dishes and watch your family and friends savour the satiating spread.

Tabletop accessories courtesy **Marasa Sarovar Premier, Tirupati**