



CMR INSTITUTE OF TECHNOLOGY

BANGALORE – 560037

REPORT ON

"Cuisine of Karnataka"

Conducted on 13/03/2022

Submitted To: <https://ekbharat.govt.in/>

Submitted by:

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CMRIT Bangalore-560037

INTRODUCTION:

The Ek Bharat Shrestha Bharat programme aims to actively enhance interaction between people of diverse cultures living in different states and UTs of the India, with the objective of promoting mutual understanding amongst them.

Azadi ka Amrit Mahotsav:

Azadi Ka Amrit Mahotsav is an initiative of the Government of India to celebrate and commemorate 75 years of independence and the glorious history of it's people, culture and achievements.

To celebrate the event, EBSB club CMRIT Bangalore, has conducted the fifth activity “Cuisine of Karnakata”. In the event the students have presented different styles of dishes, cooking methods and their ingredients associated with different regions of Karnataka. The paired state BTKIT Dwarahat, Uttarakhand was also invited for the event.

Poster of event:

EBSB
EK BHARAT SHRESHTHA BHARAT
एक भारत श्रेष्ठता भारत

MHRD
Ministry of Human
Resource Development
Government of India
सत्यमेव जयते

CMRIT
CELEBRATING 75 YEARS
CMR INSTITUTE OF TECHNOLOGY, BENGALURU
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**CMRIT EBSB CLUB
PRESENTS**

13/03/2022
(SUNDAY)

CUISINE OF KARNATAKA

7 PM

**RESOURCE PERSON : MAIANK SRI SINGH D
(DEPARTMENT OF EEE, CMRIT)**

9148088710  **masr19ee@cmrit.ac.in**

Registrations:

Registration form-13-03-2022

Questions Responses **22** Settings

22 responses



Accepting responses

Summary

Question

Individual

Who has responded?

Email

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neerajjoshi852002@gmail.com

snehavyas2707@gmail.com

ayushpant2001@gmail.com

...

Name

Copy

22 responses

Photographs of the event:



MAJANK SRI SINGH D is presenting

CUISINE OF KARNATAKA

MAJANK SRI SINGH D, DEPARTMENT OF EEE, CMRIT

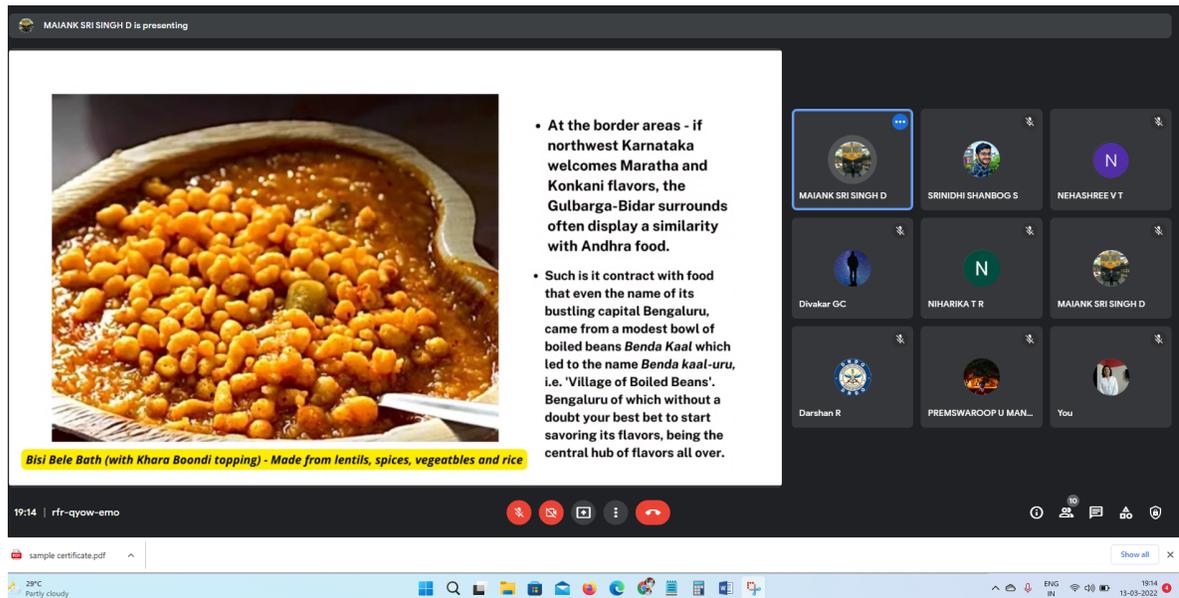
19:12 | rfr-qyow-emo

sample certificate.pdf

29°C Partly cloudy

19:12 13-03-2022

The screenshot shows a Zoom meeting interface. The main window displays a presentation slide titled "CUISINE OF KARNATAKA" by MAJANK SRI SINGH D, DEPARTMENT OF EEE, CMRIT. The slide features a photograph of a traditional Karnataka meal served on a banana leaf, including rice, lentils, and various vegetables. To the right of the slide is a grid of participant video thumbnails. The bottom of the screen shows the Windows taskbar with the system tray displaying the time as 19:12 on 13-03-2022 and the weather as 29°C Partly cloudy.



MAJANK SRI SINGH D is presenting

Bisi Bele Bath (with Khara Boondi topping) - Made from lentils, spices, vegetables and rice

- At the border areas - if northwest Karnataka welcomes Maratha and Konkani flavors, the Gulbarga-Bidar surrounds often display a similarity with Andhra food.
- Such is its contract with food that even the name of its bustling capital Bengaluru, came from a modest bowl of boiled beans *Benda Kaal* which led to the name *Benda kaal-uru*, i.e. 'Village of Boiled Beans'. Bengaluru of which without a doubt your best bet to start savoring its flavors, being the central hub of flavors all over.

19:14 | rfr-qyow-emo

sample certificate.pdf

29°C Partly cloudy

19:14 13-03-2022

The screenshot shows a Zoom meeting interface. The main window displays a presentation slide about Bisi Bele Bath. The slide includes a photograph of the dish in a bowl and a bulleted text explaining its regional context and origin. To the right of the slide is a grid of participant video thumbnails. The bottom of the screen shows the Windows taskbar with the system tray displaying the time as 19:14 on 13-03-2022 and the weather as 29°C Partly cloudy.

MAIANK SRI SINGH D is presenting

The signature dish of Karnataka is **Ragi Mudde** (steamed finger millet balls). Often paired with **bas saaru**, **sop saaru** or **mutton saaru** (Wet Curries) along with any kind of **palya** (Dry Curries) usually made in process of making **bas saaru**. It is popular in Mandya, Mysuru and Hassan



Maddur Vade

If Bidadi is known for its soft fluffy **Thatte idli** (shaped like a **thatte** or plate and served as a pair), Maddur is synonymous with the **Maddur vada**. A small town near Mandya between Bengaluru and Mysuru, Maddur vada is a flat crisp made of rice flour and semolina mixed with sliced onion



Thatte idli

19:15 | rfr-qyow-emo

29°C Partly cloudy

MAIANK SRI SINGH D, SRINIDHI SHANBOG S, NEHASHREE V T, Divakar GC, NIHARIKA T R, MAIANK SRI SINGH D, PREMSWAROOPU MANEY, Darshan R, You

MAIANK SRI SINGH D is presenting



Mandakki oggarane with mensinkayi bajji

Davangere is also famous for its **Shavige Street**, an entire lane where **shavige** (vermicelli) is made at home industries and dried like screens of silken yarn on terraces.

Davangere's flagship dish is the **benne dosa**, made with generous dollops of butter, served with **alu palya** (potato mash) and coconut chutney. Hundreds of mills produce **mandakki** (puffed rice), served as **mandakki oggarne** (spiced puffed rice) along with **mensinkayi bajji** (chilli fritters)



Benne Dosa

19:17 | rfr-qyow-emo

29°C Partly cloudy

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MAIANK SRI SINGH D is presenting

Coastal Karnataka

Dakshina Kannada, Udupi and Uttara Kannada is home to various communities, each known for their distinct cuisine.

Mangaluru is an epicurean delight with local snacks like 'Mangalore Buns', *goli/mangalore bajji*, *uppit-shira*, *sajjige-bajji*, *khara roti*, biscuit roti, unique staples like *moode* (cylindrical idlis steamed in screwpine leaves), *gunda* (rice dumpling steamed in leaf cups) and *khotte* (idlis steamed in jackfruit leaves).



Mangalore buns
In the past, *koli-katta* or rooster fighting competitions were common and the losing rooster usually ended up becoming 'chicken *pulimunchi*', a curry named after its *puli* (sour)-*munchi* (spicy) flavour.



Bolanjir rava fry
Seafood is aplenty with iconic Bunt dishes like *kane* (ladyfish) masala fry, *bolanjir* (silverfish) rava fry and *anjal* (kingfish) tawa fry

19:18 | rfr-qyow-emo

29°C Partly cloudy

MAIANK SRI SINGH D, SRINIDHI SHANBOG S, NEHASHREE V T, Divakar GC, NIHARIKA T R, MAIANK SRI SINGH D, PREMSWAROOPU MANEY, Darshan R, You

MAIANK SRI SINGH D is presenting



The coastal town of Bhatkal is famous for its *godi halwa*, a glutinous sweet made of *godi* or wheat milk. Pick up a box from Hashim Bakery or the historic Bhatkal Sandow Halwa.

19:19 | rfr-qyow-emo

29°C Partly cloudy

MAIANK SRI SINGH D, SRINIDHI SHANBOG S, NEHASHREE V T, Divakar GC, NIHARIKA T R, MAIANK SRI SINGH D, PREMSWAROOPU MANEY, Darshan R, You

MAIANK SRI SINGH D is presenting

Kodava Cuisine

Traditional food of Coorg

Kaad Maange curry made with jaggery & red chillies

Rice puttlu, spicy egg roast curry and moong dal curry

Naayekulle (ghee rice), quite the rich rice

19:20 | rfr-qyow-emo

23°C Partly cloudy

ENG IN 19:20 13-03-2022

MAIANK SRI SINGH D

SRIINIDHI SHANBOG S

NEHASHREE V T

Divakar GC

NIHARIKA T R

MAIANK SRI SINGH D

PREMSWAROOP U MANEY

Darshan R

You

MAIANK SRI SINGH D is presenting

North Karnataka

Jolada rotti

19:20 | rfr-qyow-emo

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ENG IN 19:20 13-03-2022

MAIANK SRI SINGH D

SRIINIDHI SHANBOG S

NEHASHREE V T

Divakar GC

NIHARIKA T R

MAIANK SRI SINGH D

PREMSWAROOP U MANEY

Darshan R

You

