



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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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:

Ek Bharat Shreshtha Bharat

MHRD
Ministry of Human
Resource Development
Government of India

CMRIT
CMR INSTITUTE OF TECHNOLOGY, BENGALURU
ACCREDITED WITH A+ GRADE BY NAAC

**CMRIT EBSB CLUB
PRESENTS**

**13/03/2022
(SUNDAY)**

CUISINE OF KARNATAKA

7 PM

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

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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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...

Name



Copy

22 responses

Photographs of the event:


CUISINE OF KARNATAKA

MAIANK SRI SINGH D, DEPARTMENT OF EEE, CMRIT

19:12 | rfr-gyow-emo

sample certificate.pdf

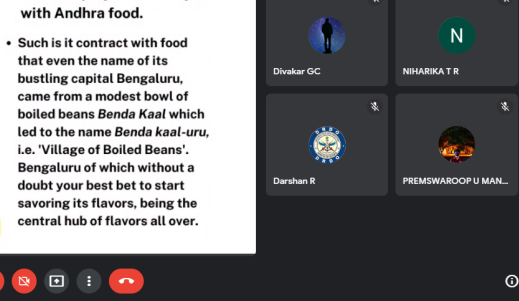
19:12 13-03-2022



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


MAJANK SRI SINGH D is presenting

- 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 contrast 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.




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

ENG IN 19:15 13-03-2022

MAIANK SRI SINGH D

SRINIDHI 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



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

ENG IN 19:17 13-03-2022

MAIANK SRI SINGH D

SRINIDHI 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

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-bajjil*, *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 *anjali* (kingfish) tawa fry

19:18 | rfr-qyow-emo

29°C
Partly cloudy

ENG IN 19:18 13-03-2022

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

ENG IN 19:18 13-03-2022

MAIAANK 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


29°C Partly cloudy

ENG IN 19:20 13-03-2022

Participants: MAIAANK SRI SINGH D, SRINIDHI SHANBOG S, NEHASHREE V T, Divakar GC, NIHARIKA T R, MAIAANK SRI SINGH D, PREMSWAROOP U MANEY, Darshan R, You

MAIAANK SRI SINGH D is presenting

North Karnataka



Jolada rotti

19:20 | rfr-qyow-emo

29°C Partly cloudy

ENG IN 19:20 13-03-2022

Participants: MAIAANK SRI SINGH D, SRINIDHI SHANBOG S, NEHASHREE V T, Divakar GC, NIHARIKA T R, MAIAANK SRI SINGH D, PREMSWAROOP U MANEY, Darshan R, You

