



GOVT. DEGREE COLLEGE AKHNOOR, J&K



REPORT OF EBSB DAY CELEBRATION: TRADITIONAL TAMIL CUISINE

On February 25, 2021 Ek Bharat Shreshtha Bharat Club of Govt. Degree College Akhnoor celebrated EBSB day under the guidance of Principal Dr. Namarta, GDC Akhnoor. A PowerPoint presentation was shared by Prof. Pooja Devi, EBSB Nodal Officer among the students about the traditional and famous food of TamilNadu. The students were encouraged to prepare Tamil recipes at home. The main objective of the event was to know students about the traditional and famous Tamil Cuisines and enable them to strengthen bond between the people of our country by knowing about their culture, heritage, language, food, customs and traditions.

Attached Images:



UTTAPAM



IDLI AND VADA



PONGAL



PONGAL

Staple meal during every auspicious festival of Tamil Nadu.

Besides the rice and sweet milk, the dish is cooked with ingredients like cardamom, green gram, raisins and cashew nuts.

According to the traditional beliefs, Pongal is cooked in open space in the sunlight, as it is dedicated to the sun god.

The dish has two variants- one that's sweet another that's savoury which is served on banana leaves.

Pongal is cooked in a colourful clay pot that's decorated with patterns called Kolam.