

Delhi - Feb 09, 2013

Mouth-watering dishes delight foodies at fest

Dilli Ke Pakwaan Festival Begins Outside Hanuman Mandir At Connaught Place; For A Week, Visitors Will Get To Taste Traditional Delhi Cuisine, Flavours Of India

Prerna Sodhi | TNN

All the city's foodies have descended on the footpath opposite Hanuman Mandir to feast on lip-smacking delicacies that have given Delhi its culinary identity. And brothers Dheeraj, Neeraj and Rahul Thalreja are not complaining.

Together, the Thalreja brothers have a delicious achievement to boot—they have added colour and fresh flavours to the familiar kulfi. At the ongoing food festival, Dilli Ke Pakwaan, hosted by DTDC, the Thalrejas have found many takers for their special kulfis that come in different colours and 25 flavours. But they are not the only participants at the fair.

Waseem Qureshi owns Naseem Fish and Chicken Corner in the Walled City. His fried fish and chicken have wowed a lot of visitors. "My father was a fruit-seller. He loved eating fish. One day he went to buy some fish and forgot to carry money. When he realized that, he requested the vendor to give him an hour's time to get the money.



FLAVOUR OF THE MONTH: From different varieties of paan to non-veg items, the festival has it all

When the vendor refused, he decided to start his own shop. That was the genesis of our shop. We never expected it to do so well," Qureshi said. The stall's chicken tikkas are mouth-watering.

The nomads of Kotputli, a village near Rajasthan, have their own story to tell.

Traditionally, they earned their livelihood by hunting; but once that became illegal in Independent India, it became imperative for them to look for an alternative. Dhauli Bawariya, a woman, showed them that they could cook.

"Their food is for people with patience. This is be-

cause the bajra roti takes at least 15 minutes to be roasted on the tradition earthen tawa," said Meenakshi Vinay Rai, who supports the group. The festival is on until Thursday, February 14.

prerna.sodhi@timesgroup.com



ON YOUR PLATTER



► Natural fruit flavoured kulfi

NOMADIC FOOD
 a thali of spicy gatte ki sabzi, with raita, chutney, raw onions and bajra roti, fresh from an earthen tawa



HAJI CHUNNI'S BIRYANI
 A popular biryani named after a cook in Old Delhi's Sadar Bazar



► Crunchy fried fish and desi fried chicken



DAULAT KI CHAAT
 A white, frothy, creamy dessert with a dash of saffron and pistachios



LOCAL TASTE:
 Visitors can also try Delhi's street food at many of the stalls set up at the festival