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Kohda Poori Recipe



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Rakshabandhan Special: A Heartwarming Story of Sibling Love and a Delightful Recipe

As Rakshabandhan recently concluded, our enthusiastic anchor, Prishika, embarked on a new mission to capture the essence of this beautiful festival. Today, she brings us a special feature that combines a touching sibling story with a cherished family recipe. This feature beautifully intertwines the spirit of Rakshabandhan with a beloved dish that holds a special place in her guest's heart.

A Warm Welcome: Meeting Priyanka Didi

Prishika visited Priyanka Didi's home, where she received a warm and heartfelt welcome. As Priyanka Didi opened the gate, she greeted Prishika with great enthusiasm and invited her inside. The home was abuzz with the festive spirit of Rakshabandhan. Eager to uncover the special dish for the day, Prishika asked Priyanka Didi what she would be preparing. Priyanka Didi shared that she would be making a pumpkin dish, affectionately known as "khoda" in local parlance. This recipe is particularly special to her brother, making it a perfect choice for this Rakshabandhan feature.

The Heartfelt Story of Siblings

Before diving into the recipe, Priyanka Didi shared a touching story about her siblings. Growing up, she didn't have a biological brother. However, Rakshabandhan was always a cherished occasion. In her village, she would tie Rakhi to various "brothers" who came by. Later, after her marriage, she continued this tradition with her husband's younger brother.

Two years ago, when Priyanka Didi's family moved to Mumbai, she discovered that she had a distant cousin who was like a brother to her. This realization deepened her understanding of the sibling bond. It was then that she truly felt the essence of Rakshabandhan, leading her to start tying Rakhi to her newfound brother and experiencing the warmth of sibling love.

Cooking Up a Rakshabandhan Feast: The Pumpkin Recipe Now, let's dive into the culinary part of the feature. Priyanka Didi began preparing the pumpkin dish with a range of aromatic spices. Here's a step-by-step guide to recreate this flavorful recipe:

Ingredients:

- Cumin seeds (jeera)
- Mustard seeds (sarso)
- Fennel seeds
- Nigella seeds
- Fenugreek seeds
- Garam masala
- Hing (asafoetida)
- Turmeric powder (haldi)
- Salt
- Green chilies (4-5, chopped)
- Curry leaves
- Ganesh Marka mustard oil
- Diced pumpkin

Method:

- Heat the Oil: Begin by heating 3-4 tablespoons of Ganesh Marka mustard oil in a pan. This oil is preferred for its purity and distinct aroma, which adds depth to the dish.
- Add Spices: Once the oil is hot, add the cumin seeds, mustard seeds, fennel seeds, nigella seeds, and fenugreek seeds. Allow them to crackle and release their aroma.
- Incorporate Aromatics: Add a pinch of hing, turmeric powder, and curry leaves to the pan. Stir well to blend the flavors.
- Add Green Chilies: Toss in the chopped green chilies for a spicy kick.
- Cook the Pumpkin: Add the diced pumpkin to the pan. Mix well to ensure the pumpkin is coated with the spices.
- Simmer: Cover the pan and cook for 15-20 minutes until the pumpkin is tender. Stir occasionally to prevent sticking.
- Finish with Garam Masala: Once the pumpkin is cooked, sprinkle garam masala over the dish and mix well.

Priyanka Didi emphasized that this dish cooks quickly, making it a perfect choice for festive occasions when time is of the essence.

Serving with Love

As the pumpkin dish neared completion, Priyanka Didi prepared to serve it. She mentioned that her brother enjoys this Sabji with puris, which are made with the same mustard oil. This adds a unique flavor that complements the pumpkin Sabji perfectly.

Making Puris:

- Prepare the Dough: For puris, mix whole wheat flour with water to form a soft dough. Rest the dough for a few minutes.

- **Roll and Fry:** Divide the dough into small balls, roll them out into thin circles, and deep fry them in hot Ganesh Marka mustard oil until golden and crisp.

The Versatility of Ganesh Marka Mustard Oil

During the cooking process, Priyanka Didi shared her reasons for using Ganesh Marka mustard oil. She explained that this oil has been a staple in her kitchen for years due to its consistent quality and rich flavor. It's used not only for cooking but also for making pickles and even for massaging her children, highlighting its versatility.

Final Touches and Presentation

With the dish ready, Priyanka Didi plated the pumpkin Sabji with garnished coriander leaves. She noted that her brother loves to enjoy this Sabji with puris, and he has a particular fondness for mustard oil.

As Prishika tasted the dish, she was delighted by the balance of flavors—the Pumpkin Dish was a perfect blend of spicy, tangy, and sweet. It was evident that the love and care put into the preparation made it even more special.

Conclusion: A Celebration of Tradition and Taste

Prishika's visit to Priyanka Didi's home provided a heartwarming glimpse into the significance of Rakshabandhan and the special bond between siblings. Through the shared story and the delicious pumpkin recipe, it was clear that Rakshabandhan is not just a festival of tying Rakhis but also a celebration of family traditions, love, and the joy of sharing special moments together.

This feature highlighted how food can be a medium to connect and celebrate relationships, especially during festive times. Priyanka Didi's pumpkin dish, enriched with the flavors of Ganesh Marka mustard oil, stands as a testament to the wonderful ways in which food and family traditions intersect.