

Lost Recipes of India

Concept: Recreating lost recipes of India - The mouth-watering delicacies from Indian cuisine are heavily laced with history and were part of the usual food habits that were followed nearly five decades ago. But over time, many recipes have faded away. We celebrate such lost recipes and hope to give you an insight into the glorious past of the majestic kitchens of India and travel back in time for a gastronomical experience like never before.

Soup Vegetarian

Nargil Shorba 525

Native to Middle East and Central Asia, this shorba made its way to India, way back in the Mughal era. This soup uses coconut milk as the base and the green colour is because of coriander leaves and green chillies. A simple shorba recipe with minimal spices, this is an absolute delight to the tastebuds.

Non vegetarian

Aash 525

Rare lamb soup of Persian origin tempered seven times is known to provide the warmth during cold winter evenings. Recipe of this soup known to only a few is elaborate and a fine balance of flavours.

Non Vegetarian Kebabs

Pathiya sekiya kukkad 1250

A lost recipe from 'Granthgarh' a small pind in Punjab. This chicken dish is garlicky with generous use of black peppercorns that lends the dish its black color. Originally cooked over "pathiya" condung cakes which were used as fuel.

Silbatte ke Kachche Gosht ke Kebab 1250

Stoneground on the traditional silbatta smoked and flavored with clove and cardamom. The grinding technique of this kebab lends a unique texture. Use of modern equipment led to the loss of this recipe.

Kallu Miyan ki Raan ke kebab 1250

One of the oldest gourmets of Lucknow "Kallu Miyan's" legendary slow cooked whole leg of lamb.

Katambari Kebab 1250

A lost recipe from the royal kitchens of the Maharajas of Patiala. Chicken breasts stuffed with cottage cheese in a poppy seed marinade finished in tandoor.

Vegetarian kebabs

Faraa 850

Traditionally belongs to the spiritual and cultural capital of Uttar Pradesh-“Varanasi”. It’s a lentil dumpling that can be served either fried or steamed

Tootak 850

Semolina and kboya dough balls stuffed with spicy paneer mixture, brushed with saffron-rose water and baked.

Boote ke Samose 850

Crisp samosas with a green gram filling. An elegant savory from the Nizam’s era

Burgul ke kebab 850

Lost recipe of broken wheat and Bengal gram kebabs from the Mughal era.

Non vegetarian main course

Kibti 1450

Rare recipe from the kitchen of Maharaja of Patiala. Chicken thigh pieces cooked in clarified butter, brown onion, yoghurt flavoured with cardamom.

Kairi Murg 1450

Forgotten Nizam’s recipe of Chicken cooked with raw mangoes- a delectable tangy preparation

Murg Musallam Laung Elaichi 1450

Sweet and sour dry chicken dish with hints of clove, cardamom and honey. It’s a closely guarded culinary secret of Maharaja of Patiala’s kitchen.

Dhaab Chingri 2000

Rich prawn curry from the coasts of Bengal flavored with tender coconut served in the shell of tender coconut.

Bawli handi 1450

Rare recipe of lamb stew with scooped potatoes, carrots and peas from Lucknow. In the past this dish was sold on the streets during winters.

Gosht Seviyan Biryani 1400

A true Lucknowi delicacy using tender lamb and vermicelli. This lost biryani recipe uses vermicelli instead of rice and requires a great deal of expertise to get the proportion and consistency right.

Vegetarian main course

Paneer Alubukhara Kofta 950

Cottage cheese stuffed with dried plums in silky gravy from the royal kitchens of Maharaja Patiala

Anjeer Aloo ki Subzi 950

An Ancient recipe of figs and potatoes that used to be prevalent in various parts of Eastern and Southern India. It plays an important role in maintaining the correct level of nutrients in the human body.

Badal Jam 950

Exotic Awadhi eggplant dish. Roundles of eggplant topped with thick tomato gravy and finished with hung curd.

Dhunder wale Bharwaan Karela 950

Punjabi smoked stuffed bitter gourd reminiscent of grandmother's cooking .Traditionally Slow cooked in an earthen chulha lends this dish its smoky flavor.

Padoliwali Dal 950

Rustic mixed dal slow cooked in earthen pot called "padoli"tempered with chunky onions, tomatoes, garlic and ginger.

Doodh aur Gucchi ka pulao 950

Lost recipe of almond milk, saffron, walnuts, morrels and basmati rice pulao from Punjab.This dish has numerous health benefits and a treat to the taste buds.

Breads 250

Polli Roti

Polli roti is the ancestral version of the laccha paratha and what makes it unique is the way this roti is folded to make it extremely soft.

Tooni Roti

A lost recipe from Punjab, whole wheat and carom seed bread, twice cooked.

Dehati Roti

Mixed grain Indian bread made from ragi, corn, gram flour, kalonji, saunf, coriander and mint.

Paired with lost Chutney Recipes from the Streets of Mathura

Sooran ki Chutney

Vadiyan ki Chutney

Angoor ki Chutney

Harey lahsun ki Chutney

Desserts

Kabishambardhana Barfi **600**

A bengali dessert cooked in Jorasanko, where the great poet Rabindranath Tagore resided. It was made first by his niece on his 50th birthday .This dessert is not sold anywhere and the recipe is only known to a few.

Gosht Ka Halwa **600**

This is a 'sweetmeat' in the literal sense, sinful halwa, soaked in asli ghee, and scented with saffron and cardamom.

Gudamba **600**

*A recipe from **Pukht-o-Paaz**. It's a rare combination of raw mango and semolina.*

Phoolgobi ki kheer **600**

Forgotten recipe of grated cauliflower and reduced milk.