

Warm Varieties for Winter

From Masala Chai to chana masala stuffed dosa to idlys tossed in gun powder...

These are the few items being introduced to add that much needed warmth this winter

Food is... enjoyable, delicious and is taste driven too. When we speak of taste, variety is a must. Unless you taste variety, how do you know what taste you like the most?

Saravana Bhavan Canada is introducing few new varieties in dosas, idly, chapatti, etc.

Kid's Meal: This meal is a combination of mini idlys, onion rings, a sweet, juice and either a chocolate dosa or a cheese and peas dosa served with a dollop of ketchup and sambar.

The dosa varieties include spinach, cottage cheese and peas spread for that healthy bite.

Chole or the chana masala dosa is a variety created after few diners suggested at one of the food festivals we had taken part.

Podi masala dosa, this one is for diners who love the flavor of the much famed gun powder, a lentil based dry chutney, lightly spiced is mixed with sesame oil and spread on the dosa and topped with the popular potato masala.

For diners who want a bite of their favorite cheese, we have a cheese and peas mix but there will be green chilli pieces added to the dosa for that extra zing and zest.

Cauliflower, this simple vegetable is treated as royalty by the master chef to create this subtly flavored, mildly spiced stuffing for one more variety dosa.

One day, our chef wanted to create something quick and tasty. He decided to toss a few mini idlys in the gun-powder mix and create a new side dish called podi idly and voila we had one more dish.

He added his special touch and created rolls by stuffing chapattis with mixed vegetables and another one with cottage cheese or paneer mix and it turned out that few diners who were given a taste of this wanted it on the menu. We obliged them and we have introduced this roll as well.

Beverages were not left out. Chef decided to add a dash of cardamom and some ginger to the chai brew and created masala chai as well.