



## Indian Street Food

There's nothing like counting with a patient Indian to be introduced to the local gastronomy. Questions never cease. In Delhi, and in the region of Rajasthan, according to our hostess's information, circa twelve spices are used for the preparation of each dish. According to the occidental taste, the flavour of the chilli is overwhelming. We went through the checking list of some gourmets: coriander seeds, cumin, turmeric, fenugreek, black pepper, mustard seeds, ginger, nutmeg, cloves, cassia, cardamom amomum seeds, bear, asafoetida and salt are the favourite ones to operate the alchemy. The meats, lamb and chicken, together with the always present lentil, are the mildest recipes. For delicate stomachs, the clue is: go for vegetarian food and never-ever mistake okra with green chilli! In New Delhi, the minuscule Khan Chacha, located in Khan Market, is a must-do. Among the specialties of the place: wraps or skewers of lamb and cottage cheese and chicken roasted chops. Whatever you chose out of the menu, not even understanding exactly what that would mean, it is a wonderful experience for the senses. Their hours are from 11:00 to 23:00, closing on Fridays. Just grab your snack and eat it standing by the kiosk, as everybody else will. It's Practical! When it is over, get on line again and order another one. Bon appétit! Jumping from food to beverage, the Lassi is an unforgettable experience in this world of flavours. We have heard that all Indians start their day with this yoghurt based drink. Take it at any time. We have discovered in Delhi the Hotel Aman's secret: lassi mixed with mango (if you are not aware of, India grows more than 300 species of the fruit) and mint. It is a mixture for the gods. Without arousing the rage of Kali, we would suggested you to add some vodka on it. We have named the drink Lassi a la The Charmed Voyager. Miles ahead, in the desert of Rajasthan, in Jaipur, don't leave town without visiting the area that should be called Lassiland. It is on Mirza Ismail Road, where we reccomend Shyam, to enjoy the specialty. It is a cosy establishment, where the lassi is served in terracota cones. Bahut acha!

Lisiane Jaquet and Carlos Stucky, directors of The Charmed Voyager, traveled to the regions of Delhi, Uttar Pradesh and Rajasthan, from April 21 to May 5, 2009. For this and other itineraries in India, contact [info@thecharmedvoyager.com](mailto:info@thecharmedvoyager.com)