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COLLEGE SETS UNIQUE 'MANDI' RECORD

Naipunja Institute of Management and Information Technology, Pongam, in Thrissur district has secured a unique Universal Records Forum (URF) recognition -- 25 varieties of mandi in three hours. The institute's hotel management department pulled off the treat feat on November 1. Chefs Prabhakaran K.G, John Kizhakuden, Anand Thomas and Rajan P.P. and a team of students prepared the mandi dishes with generous doses of authentic Yemmi spices. The record-setting fare was led by vice-principal Robert Fernandez, who heads the hotel management department. Principal and executive director of the college Ft. Paulachan K.I presided over the function. URF chief editor Sunil Joseph presented the certificate and memento to the college.



- 1 egg, free range
- 1/3 cup warm milk
- 1/4 cup warm water
- 2.5 tbsp oil (2 tbsp + 1/2 tsp divided)
- 1 tsp salt
- 1/4 tsp baking powder

- Paprika powder: 1/2 tsp
 - Oregano: 1/2 tsp
 - Crushed pepper: 1/4 tsp
 - Salt to taste
- Other ingredients**
- Sour cream: 2tbsp
 - Cream cheese: 2tbsp
 - Sliced peppers: 2tbsp
 - Coriander leaves: 4 strings
 - Sliced lettuce: 2tbsp

oregano, paprika, coriander and mix well. Remove chicken from fire - Mix cream cheese and sour cream. Apply this mix over parotta. - Keep lettuce, peppers, chicken in one end of parotta. Keep 2 strings of coriander leaves. - Roll parotta tightly. Cut into small rolls and serve.

- 1 egg, free range
- 1/3 cup
- 1/4 cup

HEADY MIX FOR 6

No Christmas is complete without those traditional rich plum cakes. And cake-mixing is a joyful annual ritual that signals the joyful times coming up. Dry fruits are soaked in select spirits, and the cake is blended with secret spices to make that 'simple-but-powerful' plum cakes. For the past eight years, Chandy's Resort near Pallivasal, Munnar, has been organising unique cake-mixing ceremonies to send out the message of love and care. This year, too, the resort organised a mass cake-mixing ceremony involving local and foreign tourists. Together, the group mixed dry fruits and other ingredients to make cakes weighing a total of 6,000kg. The mixture was prepared by scientifically processing and drying more than 20 types of fruit. Keeping the mix locked till Christmas enhances the flavour and taste.