

Check out interesting use of Kairis (Raw Mango) by Indoris



For Indoris mangoes are much more than a mere fruit, their love for it can be measured by the naughty smile on their faces when they see a raw mango.

As a smiling face of vegetable vendor convinced us these raw mangoes are fresh and direct from the farm, he knows very well the freshness of mangoes are enough to woo the buyers. Ladies buying mangoes have smile on their faces too, which convey that they too had sweet memories with raw mangoes.

Almost every child growing up in India has fondest memory of climbing the mango trees or aiming a slingshot at a neighbour's tree laden with mangoes and this is considered as the one of the most delicious [food in Indore](#). Today as well mango has a magnetic hold.

1. Kairi (kacche aam) ki Chutney:

hutney of kaccha aam has a huge importance for indori people, as they can combine all kind of kachori and samosa with this chutney. Grated raw mangos are combined with onion to make a tangy, sweet and little spicy chutney. Yummy ... isn't it?

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2. Kairi (kaccha aam) ki Launji:

Some call it sabji and some consider it in chutney, it's basically raw mango cooked with jaggery. If you are about to attain any marriage function in summers, you will definitely find it in the menu. You can call it a temporary pickle as it can be preserved for few days.

3. Replacement of Sabji:

The first thing indoris use as a replacement of sabji is sev as they can eat chappati with it. Another ingredient is although seasonal i.e. kaccha aam, Indoris make the most out of it, kerri pyaz kuchumber with little salt and chilli. This is another very favorite [food in Indore](#).

4. Kairi (kaccha aam) in Bhel

You must agree many of us wait for mangoes to come as it enhances the taste of Bhel. The combination of Indori namkeen with puffed rice, tomato, onion, dash of lemon and raw mango. This bhel have a crunch of puffed rice and freshness of raw mango, hard to say no to this in summers.

5. Kairi (kaccha aam in Chana jor:

When we heard of Chana jor garam, an image popped up in front of our eyes the chana surrounded by tomatoes, chillies and a hot pot filled with charcoal placed over it. In summers we indori love to add small dices of raw mangoes to it to give a tangy surprise to our lovely snack.

6. Kairi (kaccha aam in Pani Puri:

How can a pani puri left untouched with Raw mango, during the summers the taste of pani puri are little different as the vendors of indore use raw mango in making flavoured water, which is tangy, spicy, and sweet. The tempting and refreshing flavour of yummy pani puries.

7. Raw Mango (Kairi) as a great snack:

Cut raw mango into slice and a sprinkle little jiravan over it, your snack is ready. No matter what we indori fond of this combination. Aaammm awesome right.

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8. Aam Pana

What soothes you the best in hot summers, your grandmother or the neighbouring aunty always use to give you an advice of having aam pana in summers. Although it's the best remedy of heat stroke, we love to drink it because of its taste, isn't it?.

The craze for raw mango is not finished only with the above items; we love to add this tangy surprise to our fried rice, dal, kaccha aam as toffee for indories in anything.

The best thing of summer is raw mango, For most indoris, summer is synonymous with mangoes. The raw mango not only refreshes but also makes us feel happy and it also has several benefits too. A study revealed that an unripe mango yields as much Vitamin C as 35 apples, 18 bananas, nine lemons and three oranges.

Source: IndoreHD

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