

Regular meals can be this artistic and trendy, Nilesh and Nisha Patel from Surat are making a mark on Instagram.

Presenting food in this new trend these days, plating it with a perfection, your regular food to a newest height of fusion cuisines is tempting. Here are the masters showing simple ways from their kitchen in their own versions.



Surat, Sep 30, 2020 ([Issuewire.com](https://www.issuewire.com)) - Nilesh Patel and his wife Nisha a couple in Surat, India; are presenting artistic fusion food designed with recipes that are unique, their creations are artistic and creative in many ways, they've posted amount of home-cooked meals in past five months are artistic versions. Creations of their own kitchen with limited sources available shows one thing is different, "they make everything with their own imagination. Every post of theirs today on Instagram is created as a Fusion food which is a blend of different styles, taste, origins and flavors."

Their Daughter wanted to join the culinary industry and for her, they started to try a more different type of cuisine at home. They got their involvement in most things but never thought of how can it change the dimensions by giving it a new Look?

"My Daughter graduated and that went a year over, we were not actively involved in presentations as for

us - Food is Food. But I always kept telling my Daughter to present everything she cooks, with it she can keep her skills sharpen on time to time, no matter whether she cooks a normal meals we make in our everyday life." At the time lockdown was first declared, even my younger Daughter who also wants to get her actively involved in the culinary industry after she completes her schooling which will be another 6 years ahead. She first invited me to a small cooking challenge with her, she made a quick and easy dessert and I made a simple Risotto from vegetable stock. The whole idea was not just how we can kill our time at home but also to bring an output on what we can create from the resources available in our home kitchen. This can help anyone of us in the tough times like lockdowns - Nilesh Patel.

Starting with an understanding, "if they take things into the proper channel, they can create wonders, keeping this in mind, he and his wife both came up with an idea of creating a simple recipe every home in Surat knows well. Surati Cuisine which has a history of over 6 centuries and it is always prepared in the same old traditional ways using simple ingredients." This is where Surati's play better compared any part of the country, only three Key ingredients balance the entire dish which is prepared with care with perfect timings of cooking method. Green Chilies, Ginger & Salt, only these three things balances the flavors and aroma of any dish.

Based on Seasons in India, everyone knows that ingredients keep on changing but that doesn't make any big difference as in Summer & Monsoon, they use Dried Garlic whereas in the Winter it is replaced with Green Garlic (Pungent) but this changes whole look and feel of the entire dish. Flavors, Aroma and the sharpness takes it to a new height of culinary.

The idea they came up was to create a very simple Dish which originates from Surat and they asked their families and friends to come up with a similar dish on every Saturdays. This Idea was just too simple " keeping the simple generations-old recipes with whatever ingredients they have in their kitchen, and all this was to present the cuisines of Surat will give an impact on the internet showing Surati's can balance their Taste, Flavors and Cuisine anywhere in the World just with limited resources available in their Kitchen." Started with this small concept in mind, every Saturdays, they'd come up with a new delicacy that is the origination of Surat and that was made throughout their Family and Friends living in different areas of the city, another part of the World including Canada, U.S.A, Czech Republic, U.K. This whole idea was just to bring knowledge during the pandemic time to present the skills and presence of Surati cuisine in the besets ways possible.

[Poached Pear in Rice Pudding](#)

[Elephant Foot Yam Kebabs and Curry](#)

[Hunan style Noodles in Vegetable broth](#)

[Homemade Tofu in Thai Curry](#)

[Sumac Plum Mojito](#)

Here're some creations for readers to enjoy some of their homemade Fusion Food that this couple created themselves at home from the ingredients that are available in their kitchen. You can also follow them on their Instagram Page following - [Bhookhadibaras](#)

Media Contact

Nilesh Patel

patelnil7631@icloud.com

9824729979

Royal Trade Center, Surat

Source : Intuitor Techno

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