

indian anti inflammatory diet

indian anti inflammatory diet principles are deeply rooted in ancient Ayurvedic wisdom, offering a vibrant and flavorful approach to combating chronic inflammation. This comprehensive guide delves into the core components of an Indian anti-inflammatory eating pattern, exploring its key ingredients, culinary techniques, and the science behind its efficacy. We will navigate the rich tapestry of Indian spices, discover the benefits of whole grains and legumes, and understand how mindful eating practices contribute to overall well-being. Prepare to unlock the secrets to a healthier, more energized life through the power of Indian culinary traditions.

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Understanding Inflammation and Its Impact

Inflammation is a natural and vital bodily process that helps protect us from injury and infection. However, when this response becomes chronic, it can contribute to a wide range of serious health conditions, including heart disease, diabetes, arthritis, and certain types of cancer. Modern lifestyles, characterized by poor dietary choices, stress, and inactivity, often fuel this persistent inflammatory state.

Diet plays a pivotal role in either exacerbating or mitigating chronic inflammation. Foods rich in processed ingredients, unhealthy fats, and refined sugars tend to promote inflammation, while a diet abundant in whole, unprocessed foods, antioxidants, and healthy fats can help to calm and reduce it. Understanding this connection is the first step towards making informed dietary choices that support long-term health and vitality.

The Pillars of an Indian Anti Inflammatory Diet

The Indian anti-inflammatory diet is not a restrictive fad but a holistic approach to eating that emphasizes balance, diversity, and nourishment. It draws heavily from traditional Indian cooking, which naturally incorporates many anti-inflammatory ingredients and practices. The core principles revolve around using fresh, seasonal produce, a wide array of potent spices, whole grains, and legumes, while minimizing processed foods and inflammatory agents.

This dietary pattern is characterized by its vibrant flavors, rich textures, and the emphasis on cooking from scratch. It's a celebration of natural ingredients and mindful preparation, aimed at providing the body with the nutrients it needs to fight inflammation and promote optimal health. The inherent flexibility of Indian cuisine allows for personalization, making it sustainable and enjoyable for individuals.

Embracing Whole, Unprocessed Foods

At the heart of any anti-inflammatory diet is a commitment to consuming foods in their most natural state. This means prioritizing ingredients that have undergone minimal processing, preserving their nutrient density and beneficial compounds. Whole grains, fresh fruits and vegetables, legumes, nuts, and seeds form the foundation of this eating style, providing essential vitamins, minerals, fiber, and antioxidants.

The Indian culinary tradition excels at utilizing these whole foods. Lentils, beans, and a variety of whole grains like brown rice, millet, and whole wheat are staples. Fresh produce is abundant, incorporated into curries, dals, and side dishes. This focus on unprocessed ingredients ensures that the body receives a steady supply of the building blocks it needs for repair and defense against inflammation.

The Power of Spices and Herbs

Perhaps the most defining characteristic of an Indian anti-inflammatory diet is its extensive and judicious use of spices and herbs. India is renowned as the "Land of Spices," and for good reason. Many of these aromatic ingredients possess powerful anti-inflammatory and antioxidant properties that far surpass those found in many Western spice racks. They are not merely flavor enhancers but potent medicinal agents used for centuries in Ayurvedic medicine.

Spices like turmeric, ginger, garlic, cumin, coriander, fenugreek, and cardamom are fundamental. These are not just used in small pinches; they are often the foundation of dishes, providing both taste and profound health benefits. The synergy between these spices, when combined in various dishes, creates a potent anti-inflammatory effect.

Mindful Eating and Lifestyle Integration

Beyond the food itself, an Indian anti-inflammatory diet also emphasizes mindful eating practices and a holistic approach to well-being. This includes paying attention to hunger and satiety cues, eating slowly and savoring meals, and creating a calm environment for dining. Ayurveda, the ancient Indian system of medicine, strongly advocates for this connection between food, mind, and body.

Furthermore, incorporating practices such as adequate sleep, regular physical activity, and stress management techniques are integral to achieving a truly anti-inflammatory lifestyle. These elements work in concert with dietary choices to create a robust defense against chronic inflammation and

promote overall health.

Key Anti-Inflammatory Foods in Indian Cuisine

Indian cuisine is a treasure trove of ingredients that naturally combat inflammation. From the vibrant turmeric to the humble lentil, these foods are packed with compounds that help to soothe the body's inflammatory pathways.

Turmeric (Haldi)

Turmeric is arguably the most celebrated anti-inflammatory spice in Indian cooking. Its active compound, curcumin, is a potent antioxidant and anti-inflammatory agent that has been extensively studied for its health benefits. Curcumin works by inhibiting various molecules known to play major roles in inflammation. Its warm, earthy flavor makes it a versatile addition to countless dishes.

Ginger (Adrak)

Ginger is another powerhouse spice with a long history of medicinal use in India. It contains gingerols, which have anti-inflammatory and antioxidant effects. Ginger is particularly effective in reducing inflammatory markers associated with osteoarthritis and muscle pain. It adds a warming, pungent kick to both savory and sweet preparations.

Garlic (Lehsun)

Garlic, a staple in many Indian households, is rich in sulfur compounds like allicin, which have demonstrated significant anti-inflammatory and immune-boosting properties. Regular consumption of garlic has been linked to a reduced risk of chronic diseases, including heart disease. Its pungent aroma and flavor are essential to many Indian curries and sautés.

Green Leafy Vegetables

Indian cuisine features a wide array of nutrient-dense green leafy vegetables such as spinach (palak), fenugreek leaves (methi), and mustard greens (sarson). These vegetables are brimming with vitamins, minerals, antioxidants, and fiber, all of which contribute to reducing inflammation and promoting gut health.

Lentils and Legumes

Lentils (dal) and various types of beans are a cornerstone of the Indian diet, providing a rich source of plant-based protein, fiber, and antioxidants. Their complex carbohydrates are digested slowly, helping to stabilize blood sugar levels, which is crucial in managing inflammation. Examples include masoor dal, chana dal, rajma (kidney beans), and lobia (black-eyed peas).

Nuts and Seeds

While not always the primary focus, nuts like almonds and walnuts, and seeds like flaxseeds and chia seeds, are incorporated into Indian dishes and snacks. They are excellent sources of omega-3 fatty acids, which have powerful anti-inflammatory effects, as well as vitamin E and other antioxidants. They can be found in chutneys, gravies, or as garnishes.

Spices: The Cornerstones of Flavor and Health

The intricate spice blends used in Indian cooking are not just for taste; they are a deliberate combination of ingredients that work synergistically to enhance health and combat disease. Each spice brings its unique set of phytochemicals and therapeutic properties.

Turmeric and Black Pepper Synergy

While turmeric is a star, its absorption in the body is significantly enhanced by piperine, a compound found in black pepper. Traditionally, many Indian dishes use both spices together, a practice that maximizes the anti-inflammatory benefits of curcumin. This synergistic effect makes them a foundational pairing.

Cumin (Jeera) and Coriander (Dhaniya)

Cumin and coriander are often used together in Indian spice mixes. Cumin is known for its digestive properties and its ability to reduce inflammation, while coriander has antioxidant and anti-inflammatory effects. Together, they create a warming, aromatic base for countless dishes.

Fenugreek (Methi)

Fenugreek seeds and leaves are widely used. The seeds contain compounds that can help lower blood sugar and cholesterol, while the leaves are rich in nutrients and antioxidants. Fenugreek has a slightly bitter taste that is characteristic of many Indian vegetable preparations.

Cardamom (Elaichi)

Cardamom, both green and black, is known for its aromatic qualities and its antioxidant and anti-inflammatory properties. It is often used in both sweet and savory dishes, as well as in traditional Indian teas, offering a refreshing and beneficial flavor.

Grains and Legumes: Fueling Your Body Wisely

Whole grains and legumes are the energy powerhouses of the Indian diet, providing sustained energy, essential nutrients, and significant anti-inflammatory benefits due to their high fiber content and complex carbohydrate structure.

Whole Grains Beyond Wheat and Rice

While basmati rice and whole wheat (atta) are common, traditional Indian diets also feature a diverse array of other whole grains. Millets such as jowar (sorghum), bajra (pearl millet), and ragi (finger millet) are highly nutritious, gluten-free, and easier to digest for many. They are rich in fiber, magnesium, and antioxidants.

Incorporating these ancient grains into your diet can significantly boost your intake of anti-inflammatory compounds and provide a diverse range of nutrients. They can be prepared as porridges, flatbreads, or used in savory dishes, offering a healthy alternative to refined grains.

The Versatility of Lentils and Beans

Lentils, or dals, are a protein staple in India. They are incredibly versatile, coming in various forms such as red lentils (masoor), yellow lentils (moong), pigeon peas (toor), and split chickpeas (chana). Their high fiber content aids digestion, promotes gut health, and helps regulate blood sugar levels, all of which are crucial for managing inflammation.

Beans like kidney beans (rajma), black-eyed peas (lobia), and chickpeas (chana) are also widely consumed. These legumes are packed with protein, fiber, and various micronutrients. They are excellent sources of complex carbohydrates that release energy slowly, preventing inflammatory spikes.

Fruits and Vegetables: A Colorful Defense

The Indian subcontinent boasts an incredible diversity of fruits and vegetables, many of which are packed with antioxidants, vitamins, and minerals that fight inflammation.

Antioxidant-Rich Produce

Berries, though not as traditionally central as in some other cuisines, are increasingly recognized for their potent antioxidant content. In India, vibrant fruits like mangoes, papayas, pomegranates, and guava are rich in vitamins and antioxidants that combat free radical damage. Similarly, vegetables like tomatoes, bell peppers, and sweet potatoes offer a wealth of anti-inflammatory nutrients.

The Importance of Greens

As mentioned, green leafy vegetables are paramount. Beyond spinach and fenugreek, Indian cuisine utilizes amaranth leaves (chaulai), drumstick leaves (moringa), and purslane. These greens are exceptionally rich in vitamins A, C, and K, as well as a host of phytonutrients that help neutralize inflammation.

Variety is Key

The emphasis in an Indian anti-inflammatory diet is on consuming a wide spectrum of colors from fruits and vegetables. Each color often signifies different beneficial compounds. A rainbow of produce ensures a broad intake of antioxidants and anti-inflammatory agents, strengthening the body's defenses.

Healthy Fats and Proteins

While often associated with spices and grains, healthy fats and proteins are also integral to a balanced Indian anti-inflammatory diet, playing crucial roles in cellular health and reducing inflammatory responses.

Monounsaturated and Polyunsaturated Fats

Ghee and mustard oil are traditionally used cooking fats in many parts of India. Ghee, clarified butter, when sourced from grass-fed cows, can be a good source of butyrate, a short-chain fatty acid with anti-inflammatory properties. Mustard oil is rich in monounsaturated and polyunsaturated fats, including omega-3s, and has been shown to have anti-inflammatory benefits.

Other sources of healthy fats include nuts like almonds and walnuts, and seeds like flaxseeds and sesame seeds, which are often incorporated into gravies, chutneys, or as garnishes, contributing essential fatty acids and vitamin E.

Plant-Based Protein Sources

As highlighted earlier, lentils and legumes form the backbone of protein intake for many Indians. Their high fiber and protein content make them excellent for satiety and blood sugar control, both vital for reducing inflammation. Tofu and paneer (Indian cottage cheese) are also protein sources, though paneer is a dairy product and should be consumed in moderation depending on individual tolerance.

Lean Animal Proteins (in moderation)

For those who consume animal products, lean sources of protein like fish (rich in omega-3s) and poultry can be included. However, the emphasis in traditional Indian cooking is often on plant-based protein sources, which naturally align with an anti-inflammatory profile.

Culinary Techniques for Optimal Nutrition

The way food is prepared significantly impacts its nutritional value and its ability to fight inflammation. Indian cooking employs various techniques that preserve nutrients and enhance digestibility.

Gentle Cooking Methods

Methods like simmering, steaming, and sautéing are common. Simmering lentils and vegetables in flavorful broths or water allows them to retain their nutrients. Steaming is excellent for preserving the delicate vitamins in vegetables. Sautéing with minimal healthy oil helps to draw out the fat-soluble nutrients in spices and vegetables.

The Art of Tadka/Tempering

Tadka, also known as tempering, involves heating spices in oil or ghee until they release their aromas. This process not only enhances flavor but also makes certain compounds in the spices more bioavailable. For instance, heating cumin seeds can increase their antioxidant activity. It's important to use healthy oils and not overheat them.

Fermentation

Fermented foods like idli, dosa, and yogurt are integral to many Indian cuisines. Fermentation breaks down complex carbohydrates and proteins, making them easier to digest and increasing the availability of certain nutrients. Yogurt, in particular, is a source of probiotics beneficial for gut health,

which is closely linked to inflammation reduction.

Lifestyle Factors Complementing the Diet

An Indian anti-inflammatory diet is most effective when integrated with supportive lifestyle choices. The ancient wisdom of Ayurveda emphasizes this holistic approach, recognizing that diet is only one piece of the health puzzle.

Stress Management

Chronic stress is a significant contributor to inflammation. Practices like meditation, deep breathing exercises (pranayama), and spending time in nature, which are often part of the Indian cultural fabric, can effectively mitigate stress and reduce inflammatory markers.

Regular Physical Activity

Consistent movement is crucial for reducing inflammation, improving circulation, and maintaining a healthy weight. Yoga, a discipline originating in India, is particularly beneficial as it combines physical postures, breath control, and meditation, offering a comprehensive approach to well-being.

Adequate Sleep

Quality sleep is essential for cellular repair and immune function. Chronic sleep deprivation can disrupt hormone balance and increase inflammation. Aiming for 7-9 hours of restful sleep per night is a vital component of an anti-inflammatory lifestyle.

Hydration

Staying well-hydrated is fundamental. Water is essential for all bodily functions, including detoxification and nutrient transport. Traditional Indian beverages like herbal teas and infused water can also contribute to hydration and provide additional anti-inflammatory benefits.

Putting it All Together: A Sample Meal Plan

Here is a sample day of meals that embodies the principles of an Indian anti-inflammatory diet. This is a guideline and can be adapted based on personal preferences and dietary needs.

- **Breakfast:** Ragi porridge (finger millet porridge) cooked with water or unsweetened almond milk, topped with a pinch of cardamom and a few chopped almonds. Alternatively, a savory option could be vegetable upma made with whole wheat rava (semolina) and plenty of mixed vegetables.
- **Mid-Morning Snack:** A piece of seasonal fruit like papaya or guava, or a small handful of mixed nuts.
- **Lunch:** A hearty meal comprising brown rice or millet, a lentil dal (such as moong dal or masoor dal) seasoned with ginger, garlic, and turmeric, a generous portion of a mixed vegetable sabzi (dry curry) like palak paneer or a vegetable stir-fry with mustard oil, and a small bowl of plain yogurt.
- **Afternoon Snack:** A glass of buttermilk (chaas) or a herbal tea like ginger-tulsi tea.
- **Dinner:** Whole wheat roti or a small portion of quinoa, a vegetable curry like a cauliflower and pea curry or a lentil-based dish like chana masala, accompanied by a fresh cucumber and tomato salad with a light lemon dressing.

This sample plan highlights the balance of whole grains, legumes, diverse vegetables, healthy fats, and the strategic use of anti-inflammatory spices that characterize the Indian approach to healthy eating.

Conclusion

The Indian anti-inflammatory diet offers a delicious, nutrient-dense, and deeply satisfying path to combating chronic inflammation and fostering overall well-being. By embracing the rich tapestry of Indian spices, prioritizing whole grains and legumes, and integrating mindful lifestyle practices, individuals can harness the power of this ancient culinary wisdom. It's a journey of flavorful exploration that nourishes the body, calms the mind, and supports a vibrant, healthy life. The inherent adaptability of Indian cuisine ensures that this approach can be a sustainable and enjoyable part of anyone's health regimen.

FAQ

Q: What are the primary benefits of adopting an Indian anti-inflammatory diet?

A: The primary benefits of an Indian anti-inflammatory diet include reduced chronic inflammation, improved cardiovascular health, better blood sugar management, enhanced digestive function, stronger immune response, and increased energy levels. The rich array of antioxidants and anti-inflammatory compounds in Indian spices and whole foods work synergistically to support these health outcomes.

Q: Is an Indian anti-inflammatory diet suitable for vegetarians and vegans?

A: Yes, the Indian anti-inflammatory diet is inherently very suitable for vegetarians and vegans. Traditional Indian cuisine relies heavily on plant-based protein sources like lentils, beans, and diverse vegetables, making it easy to adhere to a vegetarian or vegan lifestyle while benefiting from anti-inflammatory principles.

Q: How do Indian spices contribute to the anti-inflammatory properties of the diet?

A: Indian spices are potent sources of bioactive compounds with significant anti-inflammatory and antioxidant effects. For example, curcumin in turmeric, gingerols in ginger, and allicin in garlic directly inhibit inflammatory pathways. Spices like cumin, coriander, and fenugreek also possess anti-inflammatory properties, and their combination in Indian cooking enhances their therapeutic benefits.

Q: Can I still enjoy Indian sweets and desserts on an anti-inflammatory diet?

A: While traditional Indian sweets are often high in sugar and refined ingredients, which can be pro-inflammatory, it's possible to make mindful choices. Opt for sweets made with natural sweeteners like jaggery or dates in moderation, and incorporate ingredients like nuts, seeds, and fruits. The focus should be on reducing overall sugar intake and prioritizing nutrient-dense options.

Q: What are some common cooking oils used in an Indian anti-inflammatory diet?

A: Traditional Indian cooking often utilizes ghee and mustard oil. Ghee from grass-fed cows can be beneficial due to its butyrate content. Mustard oil is rich in monounsaturated and polyunsaturated fats, including omega-3 fatty acids. Other healthy oils like coconut oil or sesame oil can also be used judiciously, depending on regional culinary traditions and personal preference.

Q: How much do I need to incorporate physical activity and stress management when following this diet?

A: Physical activity and stress management are crucial complementary elements to an Indian anti-inflammatory diet. Practices like yoga, meditation, and regular moderate exercise are vital for reducing inflammation, enhancing the benefits of the diet, and promoting overall well-being. They work in synergy to create a comprehensive anti-inflammatory lifestyle.

Q: Are there specific grains to prioritize or avoid on an Indian anti-inflammatory diet?

A: It's recommended to prioritize whole, unrefined grains such as brown rice, millet (jowar, bajra,

ragi), quinoa, and whole wheat (atta). These grains are rich in fiber and have a lower glycemic index. Refined grains like white rice and highly processed flour products should be minimized as they can contribute to inflammation.

Q: How can I start incorporating the Indian anti-inflammatory diet into my daily meals?

A: You can start by gradually introducing key anti-inflammatory spices like turmeric and ginger into your cooking. Begin by swapping refined grains for whole grains like brown rice or millet. Incorporate more lentil-based dishes (dals) and vegetable curries into your meals. Simple changes like using fresh garlic and onions as aromatics and adding a squeeze of lemon can make a difference.

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texts, Ayurveda offers a holistic approach to health and well-being by harmonizing the body, mind, and spirit. This book explores the rich heritage of Ayurveda, tracing its historical evolution, foundational principles, and modern applications. It delves into the wisdom of doshas (biological energies), dhatus (tissues), and srotas (channels), providing insights into their roles in maintaining health. The book also examines the use of herbal medicine, dietary guidelines, and Panchakarma therapies in disease prevention and treatment. Beyond medical aspects, it highlights Ayurveda's influence on daily lifestyle, yoga, and spiritual practices, offering a comprehensive understanding of how this age-old tradition continues to shape contemporary wellness. Whether you are a student, practitioner, or enthusiast, this book serves as an insightful guide to the timeless principles of Ayurveda and its relevance in today's world.

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resources they need. Those who've been diagnosed with interstitial cystitis (IC) or chronic pelvic pain are often told that there is no cure for their ailments. Indeed, standard treatments used with these conditions are not always effective or lasting. As a result, many people with bladder problems are looking for comprehensive information and alternative options for recovery. Wendy Cohan wrote *The Better Bladder Book* to give people who suffer from bladder problems more options. She guides readers to bladder wellness by emphasizing lifestyle changes and self-treatment. A week-by-week approach begins with an understanding of the diagnosis, leads to discovering the factors that cause or exacerbate symptoms, and ends with implementing the changes needed to reduce symptoms and recover bladder health. Cohan introduces the book with a description of the anatomy and function of the urological system and the assessment, diagnosis, and treatment of typical bladder problems. She explains how diet affects the bladder, including the role of food sensitivities, allergies, and intolerance. She creates handy lists of healthful and harmful foods and offers a selection of diets to try, especially allergy elimination, gluten-free, and anti-inflammatory diets. Optional weekly meal plans are included. Like all aspects of health, bladder health is improved by daily exercise, good rest, and a reduction of stress. Cohan describes the benefits of regular exercise on bladder symptoms, its role in stress and pain reduction, boosting the immune system, controlling inflammation, and alleviating depression. Stress reduction techniques are also emphasized. Finally, Cohan supplies tips for a better night's sleep, including practicing good sleep hygiene, additional relaxation exercises, and the use of calming herbal teas. Cohan's goal is to leave no stone unturned in the quest for bladder health. With the diet, exercise, sleep, and relaxation techniques described in the book, the thorough description of medical treatments and procedures, and the question and answer section and other resources, readers should have all the information they need to start their own journey toward better bladder health.

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- General information and benefits of using an instant pot
- General tips and tricks for using instant pot
- Tips for using spices and herbs in instant pot cooking

Recipes included are: Rice dishes •Rice Pilaf and Salmon •Parmesan Rice with Shrimp •Shrimp Fried Rice •White or Brown Rice •Tomato rice •Yellow rice with peas •Peas Pilaf •Jeera or Cumin Rice •Coconut Rice •Coconut Chicken Curry Rice •Mixed Vegetable Rice Cooking Fish •Baked Salmon with Lime Sauce •Spicy Baked Catfish in Banana Leaf •Shrimp with Asparagus Cooking Meat •Beef/Lamb and Cassava •Beef/Chicken pepper fry •Kale and Chicken Fry •Bell pepper and chicken stir fry •Spicy Beef and Potato Stu •Spicy Goat Curry •Coconut curry chicken •Beef and Vegetable Stew Vegetarian dishes •Cauliflower and potato •Vegetable Stir-fry •Broccoli Stir-Fry •Eggplant Curry •Instant Pot Lentil Recipes •Lentil And Spinach Curry •Quick And Easy Chickpeas Curry •Quick and Easy Canned Garbanzo Beans Curry

Broths •Vegan broth •Spicy Vegan broth •Easy Bone Broth (Chicken) • Spicy Bone Broth (Chicken-Spicy) • Bone Broth (Beef) • Beef Bone Broth (Roasted - Spicy) • Bone Broth (Lamb Bones roasted) Soups •Black Bean soup •Lentil soup •Spicy Tomato soup •Spicy Cream of Broccoli and Kale Soup •Butternut Squash Soup with lentils •Chicken and Vegetable Soup

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indian anti inflammatory diet: *Superfuel* Dr. James DiNicolantonio, Joseph Mercola, 2019-12-31 New York Times best-selling author Dr. Joseph Mercola teams up with cardiovascular expert Dr. James J. DiNicolantonio to cut through the confusion about how dietary fats affect our bodies--and set the record straight on how to eat for optimal health. New York Times best-selling author Dr. Joseph Mercola teams up with Dr. James J. DiNicolantonio, an internationally known and respected scientist who has spent nearly a decade researching the effects of different fats on the body. This book will set the record straight on which fats support health, which ones don't, and what foods they're found in. (It's the opposite of what most people think!) Topics include: The optimal ratio of omega-3 to omega-6 Foods that resolve inflammation and increase longevity Supplemental fats such as fish oil, krill oil, and flax oil--what to take and how to choose Which oils you should cook with, and why Why the very foods and oils you've been told are healthy may be keeping you from losing weight Drawing on Dr. DiNicolantonio's research at Saint Luke's Mid America Heart Institute, as well as hundreds of groundbreaking studies, Good Fats, Bad Fats will give you the skinny on dietary fats such as coconut oil, butter, cream, olive oil, fish oil, and vegetable oils, to show you which fats are beneficial for weight loss and which ones actually cause you to gain weight. You'll also learn which foods you should eat for lifelong health and slimness, and how you should cook and consume these foods for optimal health and longevity.

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tools used in traditional Indian cooking. This collection is a culinary trip through the flavors and spices of India.

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