

Recipe

# Nutty twist on classic dahi kebabs

**C**risp on the outside and creamy within, Pecan Stuffed Dahi Kebabs bring together the richness of hung curd with the nutty crunch of American pecans. This fusion appetiser elevates the traditional dahi kebab with a flavourful stuffing, making it a perfect starter for festive gatherings or special meals.

**Ingredients**

- 16-20 American Pecans
- 1 tbsp + 2 cups Hung Yogurt (Dahi)
- 1 Green Chilli, Chopped
- 2 tsps Finely Chopped Ginger
- 1 tsp Chaat Masala
- 2-3 tsps Fresh Pomegranate Pearls
- ¼ tsp Red Chilli Powder
- ¼ tsp Garam Masala Powder
- A pinch of dry fenugreek leaves (kasuri methi) powder
- Salt to taste
- ¼ cup cornflour + for dusting
- Oil for greasing + for shallow-frying
- Onion Rings for serving
- Green chutney to serve

**Process**

1. Reserve 8 Pecans and finely chop remaining.

2. Transfer in a bowl, add green chilli, 1 tsp ginger, ¼ tsp chaat masala, pomegranate pearls and red chilli powder and mix well. Add 1 tbsp hung yogurt and mix well.
3. Transfer the remaining yogurt into another bowl, add remaining ginger, garam masala powder, remaining chaat masala and dried fenugreek leaves powder. Add salt and corn flour and mix well.
4. To make the kebabs, grease your palms with oil and divide the yogurt mixture into equal portions and stuff each with a portion of the pecans nut mixture. Shape them into balls, roll them in corn flour and flatten them slightly. Place 1 American Pecan on each kebab and press lightly.
5. Heat sufficient oil in a non-stick pan, place the kebabs in it and shallow fry, turning sides, till golden brown and crisp on both sides. Drain on absorbent paper.
6. Transfer the kebabs onto a serving plate and serve hot with onion rings and green chutney



## Local heroes highlights regional flavours and brews

**I**n a city like Hyderabad, where food is closely tied to daily life and identity, menus often reflect a blend of tradition and evolving tastes. At Mindspace SOCIAL, recent additions bring together familiar regional flavours and contemporary beverage trends in a way that aligns with the city's dining culture. The "Local Heroes" menu draws from Telangana and Andhra-style street food, focusing on bold, spice-forward dishes that are widely recognised across the region. Instead of reinventing these classics, the approach leans towards refining them while retaining their original character. Dishes such as gunpowder paneer and karam podi mushrooms reflect the intensity of local spice blends, while items like bobbara garelu offer a simple, crisp texture rooted in traditional snacking.

Seafood and meat dishes also remain central to the spread, with preparations similar to apollo fish and loose prawns continuing to reflect Hyderabad's

preference for robust, straightforward flavours. Moving to main courses, the menu highlights comfort-driven combinations such as pesarattu with chicken, coriander-based curries, and rice dishes like mudda pappu annam, which emphasise simplicity and familiarity.

Alongside the food, a new cold brew selection introduces a range of coffee-based drinks suited to the city's climate. The offerings move from basic, smooth brews to more varied combinations with mint, fruit, and dessert-like flavours. Some drinks incorporate regional influences, while others experiment with textures and sweetness, creating options that cater to different preferences. Together, the food and beverage additions reflect a balance between nostalgia and experimentation. While the dishes remain rooted in local flavours, the beverage menu introduces lighter, more contemporary elements, mirroring how dining habits in Hyderabad continue to evolve.