

Food Is A Major Part Of The Kannada Brahmin Wedding

There cannot be a single wedding which can be complete without any guests going back to the hosts and complementing about the food which was served in [Brahmin Kannada matrimony](#).

The major attractions of Kannada matrimony are that they don't even put garlic or onion in their food but irrespective of that, each of their dishes is so flavoursome and mouth-watering, that every foodie will have a time of their life, trying these delicious flavours filled dishes.



These Are Some Of The Dishes That Are Served In A Kannada Marriage For Breakfast

Idli

Idli is a south Indian version of the steamed cake, which is made up of rice and urad dal. The rice and dal are first soaked overnight for about 6 hours then it makes a thick batter out of it. After that, it is steamed in an idli maker. And finally served with some sambar and coconut chutney for breakfast.

Masala Dosa

Masala dose is another famous breakfast dish served in a [Kannada Shaadi](#). It is also prepared using the same batter which was used for making idli, but for dosa, the batter needs to have a runny consistency by for idli the batter needs to be thick. Then the potato curry is filled inside the dose. The potato curry is made with mashed potatoes, carrots, peas and curry leaves.

Dumroot halwa

The dumroot halwa is the dessert which is served after breakfast, this dish is made from khova, ash gourd and a lot of ghee. This dish is worth all the hype these are many Kannada weddings where this halwa gets replaced by carrot halwa which is also equally mouth-watering and tasty.

These Are Some Of The Dishes That Are Served In A Kannada Wedding For Lunch/Dinner

Kosambari

Kosambari is made from cucumber that helps in cooling down your body. It is filled with soaked moong dal, cucumber, chopped chillies and carrots.

Poriyal /Palya

Palya or the dry curry is a dish loaded with vegetables and it is served as a side dish. You can eat it with white rice along with some rasam or sambar. Some of the vegetables used in it are brinjals, carrots, beans and cabbages. Then the vegetables are tempered with mustard, chopped chillies, asafoetida, curry leaves and coconut. This is one of the items which is served on the bale ele oota.

Pulao

Pulao is a dish which is filled with veggies and spices. It has various added flavours of coriander leaves, bay leaves, mint leaves, cinnamon and various other spices. Usually, it is either paired with boondi raita or just plain raita. Some of the vegetables that go into this recipe are cauliflower, capsicum, potatoes, beans, carrots, green peas etc.

Puliyogre

Puliyogre is a tangy dish which is prepared using tamarind. It is first tempered with plenty of curry leaves and groundnuts. Then the mixture of coriander powder, sesame powder and something gives this dish the most amazing flavour.

Sambar

Sambar is loaded with vegetables like carrots, beans, drumstick etc. Along with that, they have various pulses added in it. And finally, some jaggery is added into it for balancing the spiciness.

In snacks, some items like ambode, bonda, bajji etc are served and for dessert, dishes like Mysore Pak, holige, payasa, laddus etc are served.