



JHARKHAND CULINARY FESTIVAL

15th to 19th JANUARY

AT "THE ROSEATE HOUSE", NEW DELHI



INTRODUCTION

The Jharkhand Food Festival, held from January 15 to 19, 2025, at The Roseate House, New Delhi, was a grand celebration of Jharkhand's indigenous and tribal cuisine. The festival was curated by Dr. Manisha Oraon, co-founder of The Open Field Farms and Camp Tribe Jharkhand, in collaboration with Chef Nishant Choubey and Chef Gagandeep Singh Bedi, the Director of Culinary at The Roseate House. The event aimed to showcase the lesser-known culinary traditions of Jharkhand while promoting sustainable, farm-to-table food practices.

Objective & Concept

The festival was conceptualized to bring Jharkhand's unique flavors to the national capital, offering an immersive culinary experience. The organizers sought to educate guests about the traditional cooking techniques, indigenous ingredients, and tribal food culture that define Jharkhand's cuisine. The event also emphasized sustainability and local sourcing, with ingredients like gondli (little millet), mahua (a wildflower used in tribal sweets and beverages), and tamarind seeds playing a pivotal role in the dishes.

Sustainable Sourcing and Foraging of Ingredients

A significant aspect of the festival was the sourcing of ingredients directly from tribal farmers in Torpa, Raniya, and Bhagiya villages of Khunti District, Manoharpur in Simdega District, as well as Chaibasa, Giridih, and Gumla Districts. Ingredients like Mahua, Gondli, Kudrum flowers, Red Goda Rice, Sal leaves, and Gungu Leaves were collected specifically from the forests of these districts. Most of these ingredients were either sustainably sourced or foraged, ensuring that the festival remained true to its theme of authenticity and environmental consciousness.

The forest communities played a crucial role in sourcing ingredients, applying their generational knowledge of foraging and sustainable harvesting. Their expertise preserved the forest ecosystem's balance while ensuring the availability of high-quality indigenous ingredients.



This collaboration not only supported local economies but also highlighted the invaluable contributions of these communities in preserving traditional food systems and biodiversity.



Curation of the Menu

The menu for the festival was carefully curated to reflect the rich diversity of Jharkhand's culinary heritage. Featuring a mix of vegetarian and non-vegetarian delicacies, the dishes were designed to capture the essence of traditional tribal cooking while offering a contemporary fine dining experience. Curation was done by Chef Nishant Choubey and Dr. Manisha Oraon, along with The Open Field team. Their collective expertise ensured that every dish retained its authenticity while being presented in an innovative manner, highlighting the region's indigenous ingredients and sustainable food practices.



“Dhutu Roti”

An exquisite introduction: soft, steamed rice rolls delicately infused with sweet and savoury flavours, wrapped in aromatic sal leaves. A tribute to the ancient cooking techniques of Jharkhand served with a hint of spiced mahua jaggery reduction.

“Chicken Katnausi”

Minced chicken liver sautéed with black chickpeas, delicately spiced with turmeric, cumin, and coriander. Garnished with caramelized onions and fresh cilantro for an earthy flavour. Served on crispy millet crackers for a textural contrast.

First Course: Appetizers

“Whispers of the Earth”

“Dal-Pitha Medley”

Lentil dumplings stuffed with seasoned gram steamed to perfection. Served alongside a trio of artisan chutneys: tangy rosella(kudrum), subtle coriander and fiery red chilli.

“Phutkal Aloo Wedges”

Hand-cut potato wedges, seasoned with indigenous spices, roasted until golden brown, and garnished with phutkal powder. Accompanied by a smoked yoghurt dip.

“Bamboo Chicken Bites”

Tender chicken morsels marinated in forest herbs, slow-cooked within bamboo shafts over an open flame, imparting a smoky and earthy essence. Accompanied by Phutkal dip

Soup Course

“A Bowl of Comfort”

“Kurthi Dal and Seasonal Bibimbap”

An artistic fusion of flavours, this bowl features hearty kurthi dal as a flavorful base, paired with nutty goda rice. Topped with sautéed sandhna(bamboo shoots), crunchy seasonal vegetables, and a sunny-side-up. Drizzled with beng saag for a contemporary twist on traditional Jharkhand flavours.

“Phutkal Maar Jhor”

A rustic, clear soup crafted with foraged wild greens, featuring subtle notes of garlic and mustard oil. Enhanced with crisp, fried barri (lentil crisps) for texture.

Main Course: Vegetarian Selection

“From the Farmer’s Forest”

“Dhuska with Sabzi”

Golden rice and lentil fritters, accompanied by a creamy, spiced yam curry infused with turmeric and fenugreek.

“Barri Sabzi with Kaanda Roti”

A rustic curry of barri and sun-dried lentil dumplings cooked in a tomato-based gravy, complemented by crisp, forest tubers(Kaanda Roti), adding a delightful crunch.

“Chilka Roti with Sandhna Bodi Sabzi”

Fermented rice roti served alongside a vibrant stir-fry of long beans and bamboo shoots, lightly spiced and sautéed to maintain their crunch and natural flavour.



Main Course: Non-Vegetarian Selection

“Flavors of the Wild”

“Pathphoda Chicken”

Chicken chunks marinated in mustard, turmeric, and forest herbs, wrapped in sal leaves, then roasted over fire. Smoky and succulent, paired with native red rice (Goda Chawal).

“Mutton Panjri Curry”

A traditional slow-cooked curry of tender mutton simmered in a spiced onion-tomato base, finished with freshly ground garam masala. Served with millet roti (Madua Roti) to soak in the flavours.

Dessert Course

“Celebration of Sweet Traditions”

“Mahua Kheer”

Silken rice pudding enriched with the delicate essence of mahua flowers, topped with toasted nuts and a drizzle of palm sugar caramel.

“Arsa”

A crispy rice flour fritter kissed with jaggery syrup, paired with a quenelle of coconut cream.

“Mahua Laddu”

A traditional laddu infused with mahua, crushed tamarind seeds with jaggery infusion.

Accompaniments

“A Symphony of Sides”

Chutney Platter

Beng Saag Chutni: A blend of Bengal greens, zesty and refreshing.

Kudrum Chutni: Earthy and robust, made with foraged forest greens.

Chokha Tasting

Hadua Ka Chokha: Smoky dried bamboo shoot mash with tomatoes.

Sunai Saag Chokha: A creamy mix of sun hemp flowers and mashed potato, seasoned with roasted cumin.



Guest Experience & Feedback

The festival attracted a diverse audience, including food critics, bloggers, culinary experts, and food enthusiasts, all eager to explore Jharkhand's traditional flavors. Guests were intrigued by the authenticity and uniqueness of the dishes, many of which featured indigenous ingredients rarely found in mainstream Indian cuisine. Having our food appreciated by India's top food writers and critics, including legendary Dr. Pushpesh Pant, Ruali Dean (Travel and Food Columnist), Sadaf Hussain (MasterChef and Food writer), Sourish Bhattacharya (Senior Consultant, WeTheChef), Sneha Lata Saikia (Travelling Chef from Assam), Virendra Mittal (Co-Founder, Global Culinary Alliance), Sangeeta Khanna (Nutrition consultant), Ayandrali Dutta (Editor-Timesnowfoodie), Anubhav Sapra (Delhi Food Walks), Smita Mishra (Times of India Food) Chef Adit Grover (Shodhavat) Chef Gautam Chaudhry (Shodavat).

I have not had a satisfying meal like this for ages now. The food set lightly on my stomach.

Aesthetically it was very pleasing. It was made with basic ingredients from a place which is a specialist in foraged foods from the forest. We had so many things made out of Mahuwa. We had a brilliant dal converted into a soup, Kurti dal with goda chawal. But what impressed me most was the many iterations of Mahuwa that took place in Madhuka Indica tree

Dr Pushpesh Pant,
(Indian historian, academic, food critic, and author)

Chef Manisha and her team are doing a wonderful job. Chef Nishant has always been such a star. Thank you, Open Field, for having me over, and I think you guys are doing a great job in bringing such an important cuisine to the forefront, and it's an important and integral part of our country of our culture. So great job guys.

Ruali Dean,
(Travel and Food Columnist)

And you won't believe, I had three bowls of red-ant chutney.

And I must say the organization, the open Field that she is working for. It's doing a fabulous job when it comes to indigenous ingredients coming in the forefront And showcasing in a place like this. Thank you.

Ayandrali Dutta,
(Editor-Times Now Foodie)

The live demonstrations and storytelling sessions conducted by Chef Nishant and Dr. Manisha added an educational aspect to the event. She elaborated on tribal cooking methods, the significance of foraged ingredients, and the role of sustainable agriculture in Jharkhand's food culture.



Media Coverage and Publicity

The event received extensive media coverage, with leading publications such as Times Now News, Dainik Bhaskar, and Prabhat Khabar highlighting the festival's success. Articles praised the innovative approach of bringing Jharkhand's tribal gastronomy to an upscale dining setup while staying true to its roots. Additionally, social media coverage from guests and influencers further amplified the reach of the festival, drawing widespread appreciation and engagement online.

Red Ant Chutney To Gondhli Millet, When Jharkhand's Tribal Food Fare Came To The Capital

What comes to your mind when you think of the food from the tribal states of India? One of the most neglected cuisines, tribal food has been the backbone of Indian cuisine and showcasing the same Chef Nishant Choubey and Dr Manisha Oraon brought flavours of Jharkhand to Delhi. With no fancy frills this meal was 100% ethical and sustainable to the core

Authored by: Ayandrali Dutta | Updated Jan 29, 2025, 12:48 IST



रांची 19-01-2025

रांची 19 जनवरी, 2025

City भास्कर

झारखंड फूड फेस्ट • डॉ. मनीषा उरांव व शेफ निशांत चौबे ने क्यूलिनरी कला में पेश किया आदिवासी व्यंजनों का जश्न... महुआ फूल, गोडा चावल, माड़ झोर संग चख रहे कुदरूम चटनी

विशेष रिपोर्ट (सी)

झारखंड के अनेक पर्वटों पर खड़े होकर खाने के लिए लोगों को जोड़े अनेक पर्वटों हैं। यहाँ का पूरा इलाका ही डॉ. मनीषा उरांव व झारखंड के प्रसिद्ध क्यूलिनरी शेफ निशांत चौबे ने दिल्ली में झारखंड फूड फेस्टिवल में पेश की अनेक पर्वटों को। लगभग सैकड़ों लोगों ने झारखंडी व्यंजनों का स्वाद लिया।

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इंटरनेशनल लुक में देती रसियाँ दिल्ली के लोगों को तुमबा



झारखंड की सांस्कृतिक पहचान है व्यंजन- डॉ. मनीषा उरांव ने कहा कि जब फेस्टिवल झारखंड की सांस्कृतिक पहचान का उत्सव है और हमारी भाषा की कलात्मकता व स्वाद को दुनिया में प्रस्तुत करने का प्रयास है। यह फेस्टिवल हमारे आदिवासी व्यंजनों को वैश्विक मंच पर लाने की दिशा में बड़ा कदम है।



नयी दिल्ली के पांच सितारा होटल में धूम मचा रहा झारखंडी व्यंजन

प्रतिनिधि, खुशी

नयी दिल्ली के पांच सितारा होटल लम्बे रीसिप्ट हाउस, एरोसिटी में आयोजित झारखंड फूड फेस्टिवल में झारखंड के व्यंजन को प्रदर्शित किया गया। झारखंडी व्यंजन को खूब पसंद किया जा रहा है। आदिवासी झारखंड के समृद्ध स्वादों का अंतरराष्ट्रीय मेकमन भी लुप्त उठा रहे हैं। इसमें मुख्य रूप से महुआ फूल, गोडा चावल, बेंग साग, कुदरूम, कुटुआ, माड़ झोर आदि को आधुनिक रूप से प्रस्तुत किया गया। कार्यक्रम की अगुवाई द ओपन फीलड कर रहा है। द ओपन फीलड के को-फाउंडर डॉ. मनीषा उरांव ने कहा कि यह

फेस्टिवल झारखंड की सांस्कृतिक पहचान का उत्सव है और हमारे भूमि की कलात्मकता और स्वादों को दुनिया भर में साझा करने का एक प्रयास है। रीसिप्ट हाउस के साथ साझेदारी हमारे आदिवासी व्यंजनों को वैश्विक मंच पर लाने की दिशा में एक कदम है। हमारी को ब्रीज, महुआ फूल और गोडाली के अटे जैसे देशज सामग्री से बनाये गये पारंपरिक झारखंडी व्यंजन का स्वाद चखाया गया। उन्होंने बताया कि फेस्टिवल का सभी लोगों ने सराहना किया है। यह आयोजन एक सप्ताह तक चलेगा। कार्यक्रम की सफल योजना में डॉ. मनीषा उरांव, शेफ निशांत चौबे और मनीषा उरांव का योगदान है।

दिल्ली के पांच सितारा होटल में मेहमानों ने चखा झारखंड के आदिवासी व्यंजनों का स्वाद



झारखंड फूड फेस्टिवल में परोसे जा रहे स्थानीय व्यंजन.

साइकल रिपोर्टर राठी

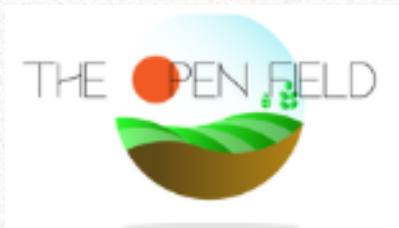
'द ओपन फीलड' एडो-टेक स्टार्टअप

नयी दिल्ली के पांच सितारा होटल रोनेट हाउस में झारखंड फूड फेस्टिवल का आयोजन किया जा रहा है। खास बात यह है कि इस फेस्टिवल में मेहमानों को झारखंड के आदिवासी व्यंजन परोसे जा रहे हैं। लगभग एक सप्ताह तक चलनेवाले इस फूड फेस्टिवल को द ओपनफील्ड स्टार्टअप की को-फाउंडर डॉ. मनीषा उरांव, सैलिब्रिटी शेफ निशांत चौबे और शेफ मनीषा उरांव, क्यूलिनरी, रोनेट हाउस नयी दिल्ली के सहयोग से आयोजित किया गया है। इस फेस्टिवल के तहत झारखंड के आदिवासी व्यंजनों को फाइन स्टार होटल के फाइन डाइनिंग में लाने की पहल हुई है।

डॉ. मनीषा की टीम में रेसु मुंडा और नमन कुंभन भी शामिल हैं। रसिकों को उद्बुद्ध करने के अलावा, खाद्य आसक्ति, कलात्मक और इन्फ्लुएंसर्स में महुआ फूल, गोडा चावल, बेंग साग, कुदरूम, कुटुआ, माड़ झोर आदि खासी पेश कीये व्यंजनों को टेस्ट किया। मेकमन इसकी को ब्रीज, महुआ फूल और गोडाली के अटे जैसे देशज सामग्री से बनाये गये पारंपरिक झारखंडी व्यंजनों का अहम ले रहे हैं। इन व्यंजनों को फाइन स्टार होटलों के अनुरूप स्वाद-सजा के साथ परोसा गया।



This dish is supposedly a must served during weddings and makes for a great chakna



About The Open Field

The Open Field is an innovative initiative focused on sustainable forest management and community empowerment. With a mission to harmonize ecological conservation and rural development, The Open Field integrates traditional knowledge with modern sustainable practices.

Our efforts emphasize:

- Community Engagement in decision-making and project execution.
- Sustainable Practices that combine biodiversity preservation with food security.
- Capacity Building through skill-based workshops.
- Cultural Preservation of indigenous knowledge and traditions.

Conclusion and Impact

The Jharkhand Food Festival at The Roseate House was a resounding success, not only in terms of its culinary offerings but also in raising awareness about Jharkhand's rich gastronomic legacy. The festival achieved its goal of blending traditional tribal flavors with a contemporary dining experience, allowing guests to discover, appreciate, and celebrate the diversity of Indian regional cuisine. With its overwhelmingly positive response, this event has set a benchmark for future culinary festivals that aim to promote lesser-known regional cuisines.

The Organizers, "The Roseate House", hope to make the Jharkhand Food Festival an annual event, further amplifying its reach and preserving the rich food traditions of the state.



Reflections and Discussions

The event concluded with participants sharing their experiences and insights.

Key themes discussed included:

- The importance of preserving tribal culinary traditions as part of cultural heritage.
- The role of indigenous practices in fostering sustainable living and ecological balance.
- Strategies to promote tribal cuisines and knowledge to wider audiences.