



Novel Aspects in Developing a Cultural Cuisine Integration between Paneer from India and Molasses from Turkey

Yavuz KAPLAN ^a, Hülya YAMAN ^a, *Seyhun YURDUGÜL ^b 

^a Bolu Abant İzzet Baysal University, Faculty of Tourism, Department of Gastronomy and Culinary Arts, Bolu/Turkey

^b Bolu Abant İzzet Baysal University, Faculty of Science and Letters, Department of Biology, Bolu/Turkey

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Abstract

Fusion cuisine, known as combining the elements from different countries, regions, or cultures, is the focus of the research. In the study, two common food items, cheeses, and molasses originated in Turkey, and Indian cuisine was combined, and innovative dishes were served in the study. As it is known, the combination of sweet and sour is a perfect match. The combination and cooking of Keş, Mengen, and paneer cheeses with molasses provided the good blending of the flavors harmoniously. Grape and mulberry molasses were found to improve the acceptability of paneer in terms of sweetness, taste and appearance parameters with respect to others. The innovative approach for fusion cuisine of Turkish and Indian culture has already existed, hopefully, the globalized future will cause similar appreciation for people who move across borders.

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* Corresponding Author

E-mail: yurdugul_s@ibu.edu.tr (S. Yurdugül)