

# RECIPE MANCHURIES



GOURI PATIL



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**First Edition**

**Author**

Gouri Patil



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**For Sales Enquiries:**

Contact: +91- 8861511583  
E-mail: [sales@iiponline.org](mailto:sales@iiponline.org)

# Preface

Here in this book you find new varieties of manchurians. You might have tried making the normal gobi manchurians or babycorn manchurians. But would not even have imagined to make so vividly unusual recipes of manchurians that this book gives you. Try exploring more getting inspired by the recipes shared by me in this book. Though the sauce remains the same but the recipe's gets a turn over when the basic core ingredients take a choice of what you want to prefer to hog upon.

The basic ingredients are readily available in the super markets or you may choose to make them all by your own. But its a tedious job. So buying in the market is the best option.

Bon appitte !!!

# Acknowledgement

Everyone must have tried eating manchurians at chinese restaurants most of the time. But the bond that one recipe that gets to be special in making a relationship so tight and correct with me and my mama;s family is the manchurian's.

Each and everytime when mama comes to my home..... He happily prefers manchuries to be made specially by me. The love of my mother and happiness in my mama's face comes only when they get to munch over my manchurian's.

This is where I tried exploring varieties of manchurians that one could not have tried still.....

Thank you my mother and my mother's brother Babu mama.....without who's grace my innovations would'nt be a smoothful walk....

The exploration of manchurians actually began when I had been to my uncle's home during my holidays and my aunt was cribbing about my sister Rajeshwari who was about to get married very soon; And was good enough in everything but still my mind was empty...☺. So maggi was always very special to children like me. So just to make something for quirky moments. I tried pulling my sister saying I like manchurian's, If you are actually intelligent can you prepare some manchurie in a different way..!! why not maggi Manchurian !!!

This is how twists in many places started to occur or began to recognize in the name of Manchurieeeeee ..... among people. ???!!!



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## ABOUT THE AUTHOR



**Gouri Patil**, an architect who blurs lines between architecture and literature. Many people know her as a product designer and Lic agent, Hulkoti under the name of kshetragnya services. She has lot of passion towards design and personality of the country which she call it a home. Her mission is to improve my countries identity in the best possible way, shaping not only it's physical structures but also it's culture and aspirations. She is an artist and love painting on canvas, resin art products designer and manufacturer. She has conducted several exhibitions till now at Bangalore and Hulkoti. A softskills trainer and psychologist certified by NABET and ICPEM.



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