Cool Indian Beverages

Beverage may be any drink or liquid formulation that can be consumed by human beings. There is something special about the beverage; it has deep connection with the culture of a particular society. You will be surprised to know water is not considered as beverage.

Beverages can be alcoholic or non alcoholic. In case of alcoholic beverages base of the drink is alcohol where as in case of non-alcoholic beverage, alcohol is less than 0.5 percent by volume. Carbonated drinks are mostly flavored water concoctions. Hot drinks refer to coffee and chocolate flavored drinks.

India with its varied cuisine has developed multitude of interesting drinks to be consumed by its habitants. Mango grows in most parts of India. It has so many varieties and all those varieties taste different. In summer you can enjoy popular beverages made out of Mango. Mango Shake and Mango lassi are the two most popular of these mango beverages.

Mango shake is an excellent fruity beverage on any hot day in the scorching summer of India. Thick mango pulp is used along with milk, cream and sugar. Frozen pulp ensures better consistency compared to fresh pulp. Usually shake is garnished with cracked or crushed dry fruits.

Coconut powder and rose essence is used to top up the garnishing. Just taste it to enjoy it. Mango can be replaced banana or other seasonal

Mango Lassi is as popular as Mango Shake. In Lassi Base is yogurt rather than milk. Mix the pulp of mango in yogurt along with sugar and mix in a blender. Thickness of the beverage can be made more or less as par the personal taste. Water is used to make the lassi less thick.

Lassi without mango is another favorite Indian beverage. It comes in two variants, which are sweet or salty. Most of the dairy product manufacturers market lassi in these variants. It is an excellent drink especially during the hot summer in India.

Peach Melody tastes excellent, it is a fruit cocktail based on orange juice. Other ingredients of this concoction are Peach and ice-cream.

Aum Kheer is another delicacy made out of mango. It is a great treat during summer. Sweetened milk makes great creamy base and flavor is added in the form of cardamom. It is just great after a spicy dinner.

Choco-Coffee Shake is refreshing summer drink which is made from chocolate and coffee. Tea and coffee are most common beverages in India. Hot and cold they are served in many varieties all across India.

Strawberry milk shake is especially popular in south India. Frozen and fresh strawberries and milk is used for this shake. It is excellent summer drink. Banana Berry Smoothie is excellent smoothie made with fruits like banana, strawberry and raspberry. Yogurt and milk add creamy richness to the smoothie. It is more of a health food rich in potassium, antioxidants and calcium.
You can learn these goodies online; visit any site about Indian beverage. You may be lucky if someone is taking order online in your area. Whatever may be the scenario, try to relish them.

About the Author

To learn more about Egg, Cutlet, sweet corner, Mattar Kachori or Cabbage Cooked with Fish head visit their website. You can order these dishes as well as you can learn cooking online. For more info and recipes visit their website.

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