

New Year 2024: Makhana Flax Seed Chivda, Potato-Zucchini Fritters and other easy recipes to make for breakfast

Premium

Updated on: 02 January, 2024 07:41 AM IST | Mumbai
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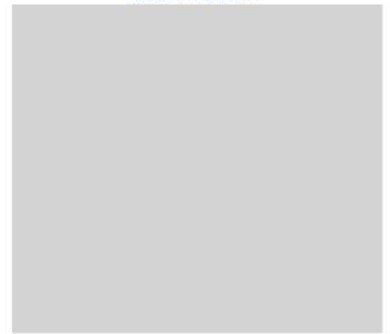


Making breakfast this morning is going to be a challenge, but it doesn't have to be difficult especially after a night of partying. Indian chefs share easy yet familiar recipes with a touch of innovation to help you make breakfast this morning



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Key Highlights

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1. Making breakfast after drinking, eating, and partying the whole night?
2. mid-day.com spoke to Indian chefs to help us with easy breakfast recipes
3. They share recipes of delicious breakfast recipes to get your new year`s started

Are you just done with your New Year's Eve party, or have you just woken up from a fabulous party but are extremely hungry? The hunger pangs are here but can't be ignored. While making breakfast may seem like a daunting task, especially because you will have to take the effort to put it all together, Indian chefs say there are easier options and that can include options as simple as fried eggs and bread, and you can even add bacon to that. However, the festive season demands a touch of innovation even to classic dishes.

After Christmas, it is that time of the year when people have partied all night long on New Year's Eve, to welcome the new year. Imagine thinking of making breakfast after drinking, eating, and partying the whole night? It is going to become a difficult task, but chefs say you don't have to worry because there are a lot of ingredients in your kitchen that you can use to make your breakfast.

Keeping this in mind, mid-day.com spoke to these Indian chefs to help us with **easy breakfast recipes**. They not only share a version of the classic chivda but also remind how you can actually innovate with porridge, another breakfast favourite. They also share recipes for delicious fritters, but also tell you how to make use of leftovers from the party season to make your breakfast tasty.

Carrot and Strawberry with Kala Namak, English Cucumber with Tartar, Watermelon with Cheddar cream

If you are feeling a bit festive and are still in for a treat, then Arun Kumar, executive chef at Araiya Palampur believes in making an elaborate dish with the simplest of ingredients in the kitchen. Especially if you are the kind who keeps different kinds of seasonal fruits, vegetables and cheeses. He shares, "The very next day of the new year would be tiresome because of last night's party. These pairings are inspired with easily available ingredients lying in our freezer and can be served anytime with no hassles. Putting these food elements together presents a well accompanied bouquet of flavours." While the tartare sauce is a hit to the palate, it is balanced with the cucumber. On the other hand, the [cheddar cream](#) is an amalgamation of rich and light sweet watermelon that gives a mellow taste on the palate.

Ingredients:

Carrot shavings 1 no

Strawberry whole 1 no

Black salt a pinch

Black pepper a pinch

Paired English cucumber 1 no

Tartar sauce 1 tsp

Watermelon, rectangle cut 1 no

Cheddar cream a tsp

Method:

1. Pair the carrot shaving with strawberry, kala namak, and black pepper in bite size.
2. Pair the English cucumber with tartar sauce.
3. Pair sweet and deseeded watermelon with cheddar cream.