The ard sided of southern Tamil Nadu is home to green- ting trees, palm groves and the uniquely kaddal urundai (pandan nut), a humble snack made from roasted pea-nuts and dried mango. Carrying the scent of the earth and subtle sweetness of the pods, it is a treat straight from the earth. The variety of these fruits is limited in manner. While they are not widely used, they are community or region specific. Plants, leaves, bark and flowers to dried fruits, these are used in cooking. Yet, if you closely examine cooking practices across the country, you will come across a host of other alternatives from plants, leaves, bark and flowers to dried fruits, which are also used to garnish the required sweetness to a dish. These are popular and used in particular dishes. While they are not widely used, they are community or region specific. Culinary experts, innovative cooks and connoisseurs do work with them, but in a limited manner. Sheela Balsubramaniam, founder of Meraki, a travelling pop-up kitchen focusing on seasonal refurbishment, says, "It is interesting to see how the Kaddal loving paladu's introduced a new flavor to their recipes, especially in the context of local produce and wild ingredients."