

Illustration: Soujanya Pandey, X E and Ojas Aditya, X C, AIS Vasundhara 6



# Zesty wonders of the world

Some fruits just sit there like 'still-life' subjects. Others slice through the ordinary! Join Soujanya Pandey, X E, and Ojas Aditya, X C, AIS Vas 6, as they help you uncover which tang-tastic wonder best matches your vibe.



## Buddha's hand

**Origin:** Northeastern India and China

**Citrus couteur:** This fruit has finger-like segments that spread out like a praying or cupped hand, giving it, its unusual name.

**Tang profile:** Subtly sweet, floral, fragrant like orange zest mixed with lemon.

**Tangy titbit:** Said to have transformed from a bitter citron, it is unlike any other citrus; this one has no pulp at all. Just pure zest.

**Ubiquitous utility:** Ideal for infusions, candies, vinaigrettes, and often used as temple offerings in China and Japan during New Year.



## Bergamot

**Origin:** Calabria, Southern Italy

**Citrus couteur:** Globular with glossy, aromatic skin that shifts from green to bright yellow as it ripens, containing pale-yellow juicy flesh.

**Tang profile:** Juicy but very tart and bitter, making it unsuitable for direct munching.

**Tangy titbit:** It is sometimes referred to as 'Aphrodite's apple' in ancient poetry.

**Ubiquitous utility:** Approximately 40-60% of perfumes worldwide include bergamot; famous for flavouring Earl Grey tea.

## Meyer lemon

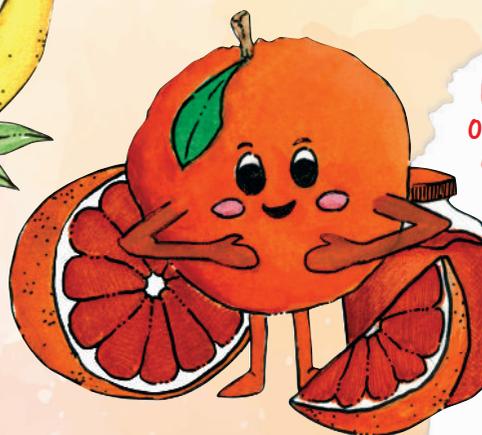
**Origin:** China

**Citrus couteur:** Golden-yellow to orange peel, thin-skinned, smooth, and often found to be seedless.

**Tang profile:** Sweet, less acidic, floral, zesty with hints of mandarin, almost desert-like.

**Tangy titbit:** Named after botanist Frank Nicholas Meyer, who introduced it to the US in 1908; also known as the juiciest lemon on Earth.

**Ubiquitous utility:** Perfect for dips, beverages, zesting, and desserts.



## Moro blood orange

**Origin:** Sicily, Italy

**Citrus couteur:** A dazzling rind blending red, orange, and burgundy; inside lies deep ruby-red to violet flesh.

**Tang profile:** Tangy, tart, berry-like, and refreshing.

**Tangy titbit:** Connected to Persephone and the underworld, the fruit's red colour is said to echo ancient myth.

**Ubiquitous utility:** Used for sourness in dishes, candied snacks, and even consumed as dried slices.

## Sour orange

**Origin:** Myanmar, Northeastern India, and China

**Citrus couteur:** Round or oval, thick dimpled rind, deep orange colour, and tough to peel.

**Tang profile:** Firm, sour, bitter, full of seeds (not ideal for raw eating).

**Tangy titbit:** It was Europe's only known orange for over 500 years. Linked to the Greek 'golden apples' of the Hesperides, guarded maidens gifted by Gaia to Hera.

**Ubiquitous utility:** Perfect for marmalades, sauces, marinades, and lemon substitutes.



## Finger lime

**Origin:** Australia

**Citrus couteur:** Slim, oblong fruits with colours ranging from green to purple to reddish orange. Inside are crisp pulp pearls.

**Tang profile:** These tiny caviar-like vesicles burst with sweet-tangy citrus essence.

**Tangy titbit:** Nicknamed 'Caviar of Fruits' and used by top chefs. In Aboriginal stories, finger lime is a 'Dreamtime' gift symbolising abundance and life.

**Ubiquitous utility:** Adds a bright citrus crunch to seafood, drinks, and desserts.

