

The tree is very common across India and is called as Madras thorn. It is popularly known as Jungle jilebi in Hindi, and Kodukka puli in the Southern part of India. The fruit resembles a coiled bean with black seeds. The edible part is the fleshy covering (known as aril) on the seeds with a sweet-sour taste. Geographically the culinary tradition is spread across southern, central and eastern Indian regions. The seeds and pulp are pounded together to make a sweet drink in the rural areas. In some areas the seeds are roasted and powdered and used as a spice for cooking. In Jharkhand, tender leaves and shoots are eaten as vegetables by the Santal tribes. The fruit and seeds are rich in vitamins, essential amino acids and minerals. Considering the recent surge of interest on uncultivated foods, there are few attempts to use the sweet aril of the seed in the preparation of cakes, candies and desserts.

