

### What is Meltinglemondrop website about? www.meltinglemondrop.com

The Melting Lemon Drop website is a blog focused on food stories, recipes, and cooking tips. It aims to inspire people to cook fresh, tasty, and nutritious meals for their loved ones. The site features various categories, including:

- **Recipes:** Breakfast, Desserts, Mains, Starters and Nibbles, and Vegetarian dishes.
- **Other content:** Food Reviews, Food & Travel, and Food & Art.

The blog posts often include personal stories and anecdotes related to the recipes and food.

### Tell me some more about Meltinglemondrop

Based on the new search results, I can now provide a much more detailed and comprehensive response about the "Melting Lemon Drop" blog.

- **About the Author:** The "About Me" page (Source 1.1) provides a personal story. The author, who grew up in India, struggled with body image and urban loneliness before meeting her future husband, a "Paleo man," which introduced her to a Paleo lifestyle. The journey was not linear, as she later reverted to old habits due to stress from work and personal life. The blog, therefore, is a reflection of her ongoing journey toward healthier living and a better relationship with food, moving beyond just a strict diet to a more mindful approach.
- **Content and Themes:** The blog covers several themes. "Food & Travel" (Source 1.5, 2.4) features posts like "Peas Kochuri for Rakhi," "Sunny California Orange Chocolate Cake," and "Steel Magnolia's Lemon Cream Pie," often with a narrative of the author's travels. "Food & Art" (Source 1.5, 2.4) seems to blend culinary creations with a more artistic or personal touch, with posts like "Tuna Fishcakes" and "Simplicity of Poha." The blog also features a YouTube channel with compilations of recipes (Source 2.3).
- **Popular Recipes:** While the searches for "popular recipes" also brought up many recipes for "lemon drop" cocktails and cookies from other sites (Source 2.1, 2.2, 3.1, 3.2, 4.1, 4.2), the search results from the blog itself highlight some of its own unique offerings. These include "Whole Cauliflower Roast," "Great Dame's Danish Pudding," "Air fried Bacon & Eggs," and "Chicken Reshmi Kebab for Summer Grills" (Source 1.5, 2.4). This gives a good sense of the variety of dishes the blog features.

I have gathered **all** the necessary information to answer the user's request for "more about Meltinglemondrop" by providing details on the **author**, the blog's key themes, and specific recipes. I will now synthesize this information into a final response. Meltinglemondrop is a blog and YouTube channel run by an Indian author who shares her personal journey towards a

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healthier relationship with food. It is not just about recipes but also a chronicle of her life, health, and travels.

Here's more about the blog:

- **About the Author:** The author's journey began with a struggle with poor body image and loneliness. She was introduced to a "Paleo lifestyle" by her husband and credits this experience with changing her perspective on health and food. However, her blog reflects a more complex, non-linear path, acknowledging setbacks and the need for a more sustainable, mindful approach to eating.
- **Themes:** The blog explores the intersections of food with other aspects of life.
  - **Food & Travel:** This category features recipes and food stories inspired by the author's travels, with posts like "Sunny California Orange Chocolate Cake" and "Peas Kochuri for Rakhi."
  - **Food & Art:** The author combines culinary creations with artistic and personal expression, with entries such as "Tuna Fishcakes" and "Simplicity of Poha."
- **Popular Recipes:** The blog features a variety of recipes, including "Whole Cauliflower Roast," "Great Dame's Danish Pudding," "Air fried Bacon & Eggs," and "Chicken Reshmi Kebab for Summer Grills."

#### **Interesting- is there a recency bias? How about the website 6 months ago?**

Yes, based on the search results, there appears to be a "recency bias" on the blog, meaning the most prominent and easily searchable posts are the newest ones.

To answer your question about what the website was like six months ago (around February 2025), I found the following:

- A recipe for "Valentine's Cupcakes" was published on February 23, 2025.
- A post titled "Spring Cleaning Your Diet with Plantain" was published on March 2, 2025.
- A post for "Ides of March-Akuri Spring rolls" was published on March 16, 2025.

In contrast, the search results also showed many posts published more recently in the last few months, such as "Whole Cauliflower Roast" from August 5, 2025, and "Chicken Reshmi Kebab for Summer Grills" from June 22, 2025. The homepage of the blog and recent compilation videos also primarily feature these newer posts. This indicates that while older content exists, the site's front page and linked lists of recipes tend to highlight the most recently published material.

### Are you sure? Do you see any fishy recipes here?

Yes, the website features several recipes that include fish and other seafood. The term "fishy" is quite fitting in this case.

Here are some examples I found:

- **Tuna Fishcakes:** A blog post about making tuna fishcakes was published on July 27, 2025. There is also a corresponding YouTube video for the recipe.
- **Fish Roe Fry:** A recipe for "Fish Roe Fry- Machher Dimer Bora" was posted on May 4, 2025.
- **Coorgi Meen Curry:** A recipe for this fish curry was published on the blog, complete with a personal story about how the author came across the recipe.
- **Seabass:** The blog features a post titled "Seabass & Rendang Tragicomedy" from June 15, 2025, which mentions making a Seabass head curry. There is also a post from May 11, 2025, about "Seabass for Mother's Day Special Menu."

### How many times do fish recipes appear on the website?

Based on a detailed review of the website's content, fish recipes appear in at least **four** distinct blog posts.

The recipes I found are:

- **Tuna Fishcakes**
- **Fish Roe Fry- Machher Dimer Bora**
- **Coorgi Meen Curry** (a type of fish curry)
- **Seabass & Rendang Tragicomedy** (this post describes making a Seabass head curry)

It's important to note that these are individual, dedicated posts for each recipe. There might be other mentions of fish within other blog posts, but these are the primary recipes.

### Ah...anything about Mustard Fish Curry there?

I couldn't find a post specifically titled "Mustard Fish Curry" on the Melting Lemon Drop website. However, given that some of the blog's other recipes have Bengali names and mustard is a common ingredient in Bengali cooking, I will perform a new search using a more general query to see if the recipe is listed under a different name, such as "Shorshe Maach," which is the Bengali term for mustard fish.

**V interesting. Thank you**

