Prawn Kozhukattai

Ingredients for Prawn Pre-Preparation

Prawn	☐	1/2 cup
Turmeric Powder	☐	1/2 tsp
Red Chilly Powder	☐	1/2 tsp
Salt	☐	As needed
Water	☐	As needed

Ingredients for Onion Masala

Onion	☐	7 medium finely chopped
Green Chilly	☐	3 finely chopped
Turmeric Powder	☐	1/4 tsp
Salt	☐	As needed
Coriander Leaves	☐	1/4 cup

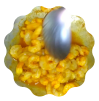
Step 1 - Pre-Preparing Prawn

☐ Take a Pan and 1/2 cup of Prawn.

☐ Add 1/2 tsp of turmeric powder.

☐ Add 1/2 tsp of red chilly powder.

☐ Stir it occasionally during that time and prawn is prepared now.



☐ Turn on the flame at medium heat and cook for 5-6 minutes.

☐ Sprinkle some water and mix well.

☐ Add some preferred level of Salt.

Ingredients for Dough & Prawn Kozhukattai

Rice Flour	☐	1.5 cup
Ghee	☐	2 tbsp
Salt	☐	3/4 tsp
Thick Coconut Milk	☐	1 cup
Ghee	☐	1.5 tbsp

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Step 2 - Making Onion Masala

☐ Heat a Pan with 2 tbsp of Oil at medium heat.

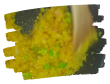
☐ Add 7 finely chopped medium sized Onion.

☐ Add 3 finely chopped green chilly and mix it.

☐ Add 1/4 tsp of Turmeric Powder.

☐ Add some salt as per your preference..

☐ Fry it for 5-6 minutes till the raw smell goes out.



☐ Add 1/4 cup of Coriander leaves and mix it well.

☐ Now Onion Masala is ready!

Step 3 - Making Dough

☐ Take a vessel and add 1.5 cups of Rice Flour.

☐ Add 2 tbsp of Ghee.

☐ Add 3/4 tsp of Salt.

☐ Add the prepared Prawn.

☐ Add the Onion Masala too and mix it slightly.

☐ Add 1/2 cup of thick Coconut Milk and knead it with hand.

☐ Add 1/4 cup of thick Coconut Milk in 2 batches in such a way to not make liquid batter.

☐ Knead it well with hand and the dough is ready!

Step 4 - Making Prawn Kozhukattai

☐ Add 1 tbsp of Ghee in a Pressure Cooker

☐ Grease the cooker wiht Ghee

☐ Dump the dough to get a round shaped bread/cake.

☐ Put 4-5 holes to get the heat quickly spread everywhere.

☐ Apply 1/2 tsp of Ghee on top of it.

☐ Close the lid without weight and turn on the flame with low heat.

☐ Cook for 25 minutes.

☐ Prawn Kozhukattai is ready!

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