

Drumstick Pudi



Ingredients for Dough		Ingredients for Drun	nstick Porridge
Rice Flour 2.5 cups Thick Coconut Milk 1/2 cup Ghee 1 tsp Salt as needed Water as needed	Add 2.5 cups of Rice Flour.	Thick Coconut Milk	cup cup 00g medium-sliced [each as slit]
Ingredients for Tempering Process	needed.		s needed
Ghee	Add 1 tsp of Ghee.	Fennel Seeds	/2 tsp /4 tsp
☐ Add 1/4 tsp of	of Gliec.	☐ Add 1/2 tsp of	
Add finely chopped Coriander Leaves. Add 1 medium chopped Tomato.	Add 4 tsp Coriander owder. Add 1/2 cup of Thick Coconut Milk.	Fennel Seeds Do start Tempering. Add 1 tsp of Ghee. Mix it well until it	Add 1/2 finely chopped Onion
	Add salt as needed and then and there.	turns into porridge and Add it turn off the to the flame. Porridge.	
Porridge Add 250g Drumstick. Onion.	Add 1/2 of Fennel Seeds. Knead the mixture to make Dough.	Pour the dissolved coconut Milk.	☐ Mix it and now the Drumstick Porridge is ready!
of Coco.	dd 1 cup Thin nut Milk tional]. Finally dough is ready		
☐ Add 6 cups of water. ☐ Add 100g		11 11	Divide 1/3
milk are ready	☐ Mix the stuff gether. Keep the ne at medium-high ☐ Let the mixtr boil and drumst cook well.	ure tick Take 1/3 of	prepared Dough.
☐ Make small balls in hand. Scan 4 Blog ☐ Take the rest 2/3 of	□ Dissolve the	prepared Dough. □ Add 1 cup of thick	Scan 4 Video
dough.	dough in it using hand. — Ssolved coconut a	Coconut Milk	