

Ingredients for Pachoru

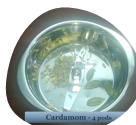
- Fennel Seeds ☐ 1/2 tsp
- Cardamom ☐ 4 pods
- Jaggery ☐ 3/4 cup
- Water ☐ 6 1/2 cup
- Salt ☐ As needed
- Raw Rice ☐ 3/4 cup
- Thick Coconut Milk ☐ 3/4 cup



Step 1 - Making Fennel Cardamom Powder



- ☐ Take a mixie jar, and add 1/2 tsp of fennel seeds.



- ☐ Add four pods of cardamom into it.



- ☐ Grind it to get a coarse fennel cardamom powder.

Step 2 - Jaggery Preparation

- ☐ Take a pan, and add 3/4 cup of jaggery.



- ☐ Add 1/2 cup of water, and mix it well.



- ☐ Keep the flame at medium heat.



- ☐ Cook till jaggery melts. Keep this stuff aside.



Step 3 - Making Pachoru

- ☐ Take another pan and pour 6 cups of water.



- ☐ Add salt as per your preference.



- ☐ Add the fennel cardamom coarse powder as made earlier.



- ☐ Wait until it boils at medium heat.



- ☐ Then add 3/4 cup of raw rice.



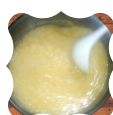
- ☐ Turn off the flame as the pachoru -milk rice is ready for serving!



- ☐ Add 3/4 cup of thick coconut milk and mix it well. Cook for another 2-3 minutes.



- ☐ Let it cook for 5 minutes.



- ☐ Pour the melted jaggery into it and mix well.



- ☐ Cook till the rice is cooked thoroughly.

