



Ingredients for Buttermilk

- Curd ☐ 1 cup
- Water ☐ 3 cups
- Cumin Seeds ☐ 1/4 tsp
- Green Chilly ☐ 1 finely chopped
- Curry leaves ☐ Few finely chopped
- Coriander leaves ☐ Few finely chopped
- Ginger ☐ A small piece [crushed]
- Salt ☐ As preferred

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Step 1 - Making Neer Mor [Buttermilk]

- ☐ Get 1 cup of curd in a clay pot.



- ☐ Whisk until it turns smooth.



- ☐ Add 3 cups of water.



- ☐ Add 1/4 tsp of cumin seeds.



- ☐ Add one finely chopped green chilly into it.



- ☐ Now Neer Mor is ready, and you can serve it.



- ☐ Finally, add some preferred level of salt and mix it well.



- ☐ Add a small piece of crushed ginger.



- ☐ Put some finely chopped coriander leaves.



- ☐ Add some finely chopped curry leaves.

