

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Kilogram	Rice, Raw	Wash and soak
	2	Large	Coconut	Extract juice
	1/2	Teaspoon	Cardamom Powder	
	2	Nos	Eggs	
	1	Kilogram	Jaggery	
	1-4	Tablespoon	Ghee	to fry

Method

Wash and soak the rice. Extract juice from the two coconuts and grind the rice jaggery and salt in it.. Remove the batter and add to it, the 2 eggs, cardamom powder, and make a thick batter.

Put ghee in a frying pan, and heat it. When hot, put a ladle full of batter, and fry the same, till it turns brown and remove straining all the ghee, with a perforated ladle. These can be saved for a few days. Serve them in [Sweet Coconut Juice.. : Mangalore Goa- Sauces](#)