

Ingredients

Quantity	Measure	Ingredients	Description
2	Pods (whole)	Cardamoms	
2	Bits	Cinnamon	
6	Nos	Cloves (spice)	
1	Nos	Coconuts - fresh.	
100	cc. (cubic-centimeters)	Ghee	
8	Teacup	Rice, Boiled	
0	Little	Salt	to taste.
1	Pinch	Turmeric/Haldi	piece

Method

Grind the coconut with turmeric and take sufficient juice. Keep the juice on the fire, wash the rice and add it to the juice with salt to taste and cloves, cardamoms and cinnamon.

The coconut juice should be about 3 fingers above the rice. Boil till the rice is cooked. Then add ghee.

Reduce the fire underneath and put live coals on the cover. You can also use the Microwave oven for this purpose

Serve in a dish. Garnish with a couple of boiled potatoes cut into fours.