

Ingredients

Quantity:	Measure:	Ingredients:	Description:
3	Large	Coconut (Narial)	Grate and extract milk.
250	Grams	Flour, Rice	of raw rice.
75	Grams	Cashew Nuts	chop
0.75	Kilogram	Jaggery	grate the jaggery
1/2	Tablespoon	Sugar, White	add
	As Required	Salt	to taste

Method

Grate coconuts and extract coconut milk. To do this, grind the coconut with warm water. Strain this, squeezing the coconut as much as possible to extract the maximum amount of liquid. Discard the coconut leaving only the coconut milk.

Chop the cashew nuts and jaggery.

Sieve the rice flour. Add to the coconut milk. Stir well to avoid lumps.

Place on a slow fire and stir continuously in a deep pan.

After the mixture thickens slightly, add the chopped jaggery and stir. After about 5 minutes, add the chopped nuts.

Keep on stirring till the whole mixture is well thickened and begins to leave the sides of the vessel.

Pour into a greased dish. Leave to cool. Cut and serve.