

Recipe

Cilantro Soup

By

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Ingredients

- Cloves - 3-4
- Cilantro leaves - 1 cup
- Butter - 1 tbsp
- Bay leaves (tej patta) - 1
- Pepper corns - 1 tsp
- Salt - as required
- White pepper powder - ¼ tsp

Preparation

- Cut cilantro leaves. Keep the cilantro stems aside.
- Melt butter in a pan, add bay leaves, pepper corns and fry for two minutes.
- Add, cilantro stems and water. Boil for some time.
- When the cilantro stems is cooked, remove it and mix in the mixture.
- Boil the mixture for sometime till the consistency is a little thick.
- Add white pepper powder. Add salt, Sprinkle chopped cilantro leaves.
- Serve hot.

Serves

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**