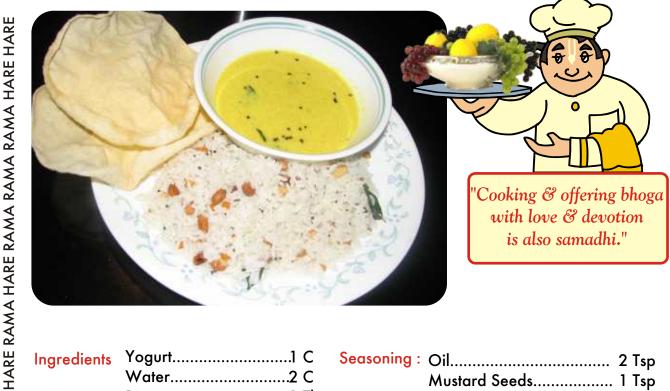
South Indian Yogurt Soup (Mor Kolambu)

by Anand Lila devi dasi



ISHNA HARE HARE HARE	Ingredients	Yogurt.1 CSeasoning : Oil.2 TspWater.2 CMustard Seeds.1 TspRice.1 TbspFresh Curry leaves.8-10Grated Coconut.3 TbspFresh Curry leaves.8-10Green Chilly.1Dry Red Chilly.1Dry Red Chilly.1Cumin Seeds.1 ½ TspTurmeric.½ TspAsafetida Powder.¼ TspSalt.1 Tsp11
HAPE KRISHNA HAPE KRISHNA KRISHNA KRISHNA HAPE HAPE	Preparation Serves :	 Soak the rice in water for 15-20 minutes. Whisk the curd and keep aside. Now, grind together the soaked rice, coconut, green chilly, red chilly and cumin seeds to a smooth paste. Combine the grinded paste of spices, yogurt, turmeric, asafetida and salt. Pour this mixture into a saucepan and stirring constantly, bring it to a boil ove moderate heat. Then, reduce the heat to low and continue to cook for 15-20 minutes or till the soup becomes thick. Turn off the heat source. Heat oil in a small pan; add mustard seeds, when they crackle, add curry leaves sauté till the leaves darken. Add it to the soup. Serve it with coconut rice and papad for a tasty treat!
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