

Recipe

Corn Handwa

By

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Ingredients

- Corn seeds - 3-4 cups
- Cream of rice - 2 cups
- Chana dal flour - 1 ½ cup
- Plain yogurt - 1 ½ cup
- Coriander leaves 2-tsp.
- Green chili paste - 1 ½ tsp
- Mustard seeds oil - 1 ½ tsp.
- Curry leaves - 1 tbsp.
- Sesame seeds - 1 tsp

Preparation

1. Add plain yogurts to the cream of rice.
2. Add warm water to make the liquid batter.
3. Keep it aside for 5-6 hours.
4. Grind the corn seeds, add coriander leaves, sesame seeds, chili paste and salt mix well.
5. Heat oil in a frying pan, add mustard seeds, and curry leaves.
6. Add the corn mixture, rice and pour in a tray.
7. Cook in the oven at 350 F for 45 minutes.
8. Serve warm with the chutney and tomato sauce.

Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**