

Recipe

Mango Masala Bhath

By

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Ingredients

- Plain rice - 1 cup
- Half ripe mango - 1
- Ghee or oil - 2 Tbsp
- Turmeric powder - ¼ tsp.
- Salt - as required
- Cut coriander leaves - 1 Tbsp
- Cut curry leaves - 1 tbsp

For Seasoning:

- Mustard seeds - ½ tsp.
- Black gram dhal - ½ tsp.
- Fenugreek - ¼ tsp.
- Cumin seeds - ¼ tsp.
- Broken red chilies - 3

Grind Together:

- Cumin - ½ tsp.
- Red chilies - 5
- Grated coconut - 2 Tbsp
- Grated mangoes & little salt.

Preparation

1. Cook rice and allow it to cool completely.
2. Separate the grains with a fork and mix a tsp. of ghee to that.
3. Scrape the outer green skin from the mango and grate it.
4. While grinding masala paste grind cumin seeds red chilies and coconut and then add mangoes.
5. Heat oil and fry the seasonings.
6. Add ground paste at the end and fry for two minutes.
7. Mix with rice and enough salt.
8. Garnish with cut coriander and curry leaves

Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare