

Recipe

## Ekadashi Dhaniya Coffee

By

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## Ingredients

- Coriander seeds – 1 cup
- Sugar – 1/2 cup
- Cloves – 4-5
- Water – 1 cup
- Milk – 4-5 cups

## Preparation

Take a thick bottomed vessel and dry roast the cloves on medium flame. Add the coriander seeds and dry roast till they turn blackish in color.

1. Now add the sugar while stirring continuously to prevent the sugar from burning. Keep stirring till all the sugar melts and turns dark brown (not black). Immediately add water and continue stirring on medium heat.
2. Finally add the milk and bring to a boil. Take off from the heat, strain the coffee and serve hot.

## Serves

6-7

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Hare Rama Hare Rama Rama Rama Hare Hare