

## Recipe

### Kokum Kadhi (sol Kadhi)

## By

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## **Ingredients**

Kokum – 5-6 no

Coconut milk – 150 ml

Chilli – 1 no

Salt – To taste

Chopped coriander leaves – For garnishing

## **Preparation**

1. Boil the kokum in water, till soft enough and the water turns red in colour.
2. To this add the coconut milk and finely chopped chilli pieces
3. Take a boil on low flame.
4. Serve hot or cold garnished with coriander leaves.

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Hare Rama Hare Rama Rama Rama Hare Hare**