

## **Recipe**

### **Kokum sherbet**

## **By**

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## Ingredients

Kokum – ½ Cup

Cumin seeds (roasted and ground) – 1 Tsp

Water – 4 cups

Sugar – 2 cups

## Preparation

1. Soak dried kokum in hot water to cover until soft. Using a blender or food processor, puree with cumin seeds. Strain the puree, discarding the solids.
2. Boil water with sugar to make syrup. Add the strained puree to the cooled syrup and mix well.
3. Add 1/4 cup of the mixture to a large glass of ice-cold water and mix well. Serve chilled with ice.

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Hare Rama Hare Rama Rama Rama Hare Hare**