



Raw papaya soup (H)

Serving: 2

Veg

Ingredients

- 3 cup chopped raw papaya
- 1 small green chili
- 2 tsp coriander seeds
- 1 tsp chopped ginger
- 1 tsp chopped lemon grass
- water as required
- 1.5 tbsp lemon juice
- 2 tsp Sindha salt
- 1 cup coconut milk
- For garnish : 2 tbsp boiled corn and chopped coriander

Preparation Method

- In a steamer , steam the chopped papaya untill soft , keep aside
- Take a pot / kadai , keep on medium flame , add ginger , chopped green chili , lemon grass and coriander seeds , roast them all together
- Add 1/4 cup water , let it cook for few minutes , cook aside
- Take a blender , add papaya , prepared masala , 2 cups water , rick salt and lemon juice , blend till smooth
- Transfer this in big bowl , now add coconut milk , mix well .
- While serving add boiled corn and coriander chopped enjoy