



Sol kadhi

Serving: 1

Veg

Ingredients

- kokim 8 (fresh)
- 1 cups water
- 1 tsp jeera
- few curry leaves
- 1 tsp garlic chopped
- 1 green chilli chopped
- 1 cup coconut milk
- salt and pepper to taste
- chopped coriander for garnish

Preparation Method

- Firstly, in a bowl soak kokam in hot water for atleast 30 minutes. further, squeeze the juice from kokam and keep aside
- n a large kadai heat oil and add cumin seeds. further add curry leaves, garlic and green chilli. saute well. now add squeezed kokam juice discarding the pulp. get kokam juice to a boil.
- Further add coconut milk. make sure to keep flame on low-medium else coconut milk might curdle. stir well and add salt. also get to a boil and give a good stir.
- furthermore, simmer the curry for a minute or two. then add chopped coriander leaves. also add crushed pepper to enhance the flavour. however pepper is optional. finally, serve sol kadi with plain rice or drink it plain