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Serving: 1 Veg

## Ingredients

- -Kokum Rinds 5-6
- -Mint, Roughly chopped 1 tbsp.
- -Roasted cumin powder  $-\frac{1}{2}$  tsp.
- -Stevia 2 Drops (optional)
- -Black salt  $-\frac{1}{4}$  tsp.
- -Water 1 glass
- -Ice cubes 2 (optional)

## Preparation Method

- -Soak the kokum rinds overnight, or in hot water for couple hours, or till they get soft (Atlst 30 minutes).
- -Once the rinds are soft, squeeze and extract pulp.
- -To the pulp, add chopped mint leaves, water, roasted cumin powder, black salt and Stevia drops.
- -Stir well, and serve chilled.