



Puttu (OP I) (ES)

Serving: 1

Veg

Ingredients

- -1/4 cup rice powder
- -1 tbsp grated coconut
- -Water as required
- -Salt to taste

Preparation Method

- -In a large mixing bowl, combine together rice powder, a pinch of salt and a little water. Next, mix well until the powder is moist.
- -Take a pressure cooker and pour in water to about one-fourth the level. Place the cooker over medium heat, and let the water boil until it begins to steam.
- -While the water is still at a boil, add some grated coconut and rice flour mixture in layers into a puttu maker.
- -Next, place the puttu maker right onto the nozzle of the pressure cooker and allow for the contents to steam.
- -Let the puttu steam for about five minutes. This steam makes it soft and delectable.
- -To serve it hot, gently push out the rice puttu from the maker and serve with chana curry or bananas