

YIELD: 20

How to make kokis(rosette cookies).

A step-by-step guide on how to make kokis(rosette cookies).

kokis or rosette cookies are a traditional Sri Lankan savory treat that adorns every Sinhalese/Tamil new year table.

PREP TIME

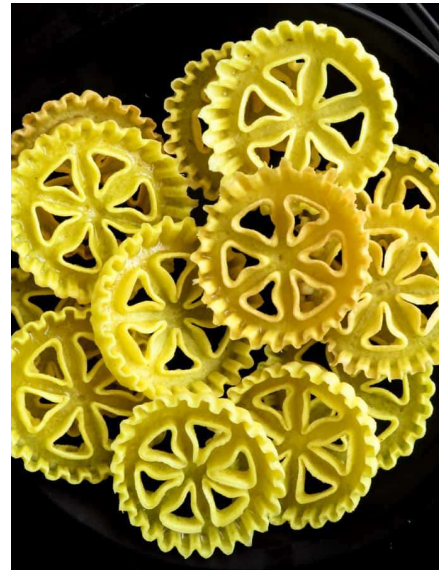
10 minutes

COOK TIME

30 minutes

TOTAL TIME

40 minutes



Ingredients

- Ingredients mentioned below use standard measuring cups and spoons.
- 1 egg
- 1 cup thick coconut milk
- 1/2 teaspoon turmeric powder
- 2 cups of rice flour
- Salt to taste
- Oil to as needed to deep fry(1-2 cups)

Instructions

1.



2. Add the egg and turmeric into a bowl.

3.



4. Add the egg to the coconut milk, whisk until combined well.

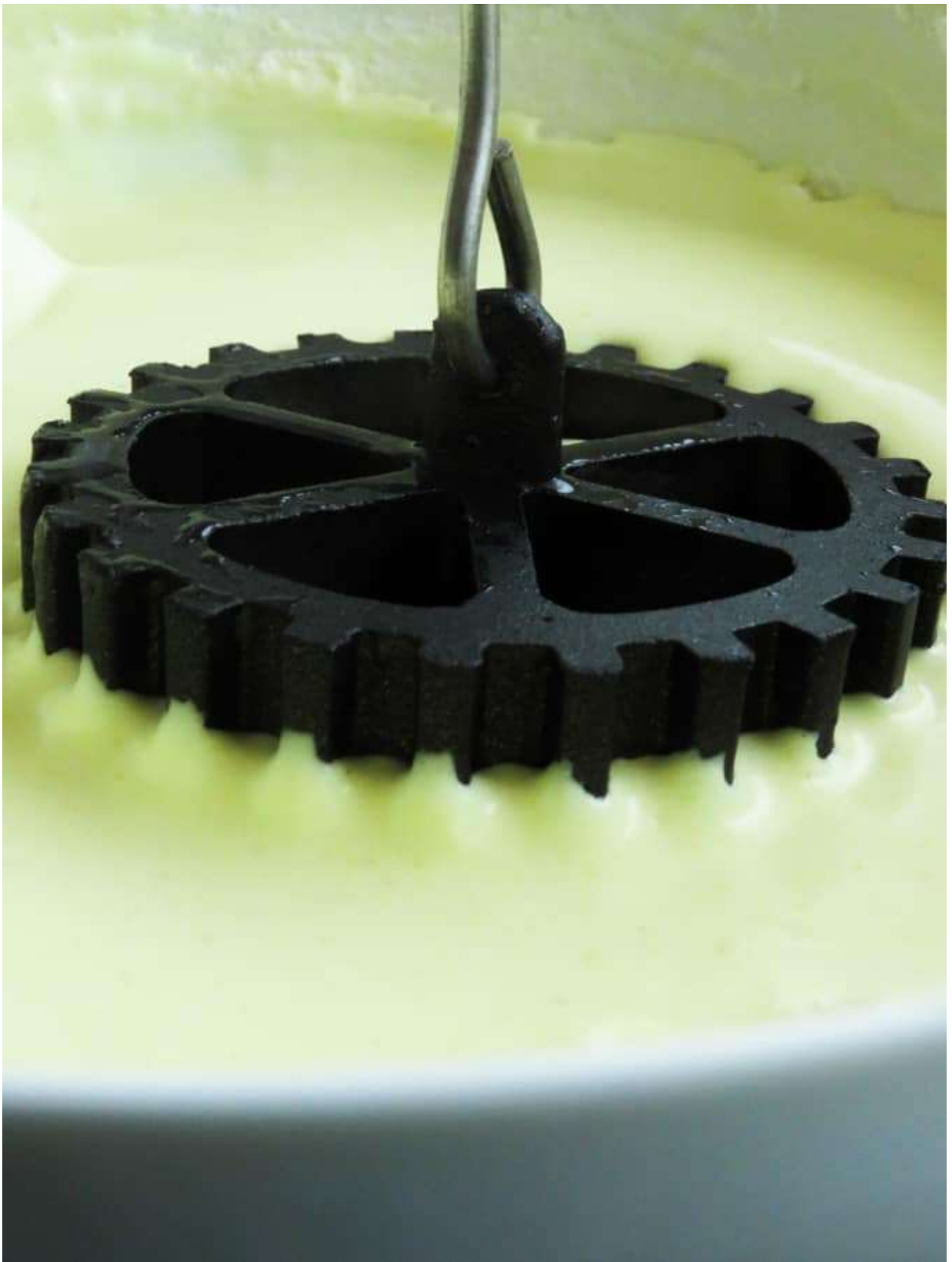
5.



6. Add the rice flour to the egg and coconut milk mixture and mix until you have a thick batter that would coat the rosette mould(read detailed notes above on batter consistency).

7. Season with salt.

8.



9. Place frying pan over medium heat, dip the seasoned mould into the batter, make sure you don't dip the mould all the way through but only half of the mould(see detailed notes above on dipping mould and seasoning the mould).

10. Season with salt.

11.



12. Place a frying pan over medium heat, and dip the seasoned mould into the batter.

13. Make sure you don't dip it all the way through but only half of the mould (see detailed notes above on dipping and seasoning the mould).
14. Once the kokis begins frying, 10 seconds into the frying, gently start bobbing the mould while the mould is still submerged in the oil.
15. The bobbing movement should be a gentle up and down movement.
16. You will notice the kokis slipping off. once rosette releases from the mould leave it to deep fry slow for a few minutes(3-4 minutes)until they turn golden.
17. Remove from oil and place in paper towels to absorb excess oil.
18. Before dipping the mould in the batter again make sure to cool it down if you are using just one mould (read notes above on how to do this).
19. As you continue making the kokis, make sure to stir the batter frequently before you dip the mould.
20. You will also notice the batter thinning as you use it, should this happen, add a tablespoon of rice flour to thicken the batter again.

Notes

Tips for making kokis.

As easy as the recipe and ingredients look on the recipe instructions, there are a few steps that can go wrong.

Here are key areas a beginner should look out for when they are making kokis for the first time.

- **Kokis batter.**
- Your main goal in getting the batter correct is to help it stick onto the mould, this is why you need a thicker batter than the usual crepe batter.

The mould.

- It is important to season the mould so the edges are smooth and the fried kokis slip off the iron rosette maker.
- For this reason, follow the instructions given **above** on the seasoning tips above.

Dipping the batter.

- DO NOT, I repeat do not dip the mould completely into the batter, you will not be able to remove the cookie from the mould.
- Instead, dip it halfway as shown in the image below.

The correct heat for the kokis.

- Maintain low-medium heat to fry, do not allow the oil to smoke.
- To make the rosettes crispy than soggy, fry them over low heat until they turn a light golden colour.
- **If you do find them soggy it is the result of not frying them longer.**

Removing the rosettes from the mould.

- Once you start frying, the task of removing it from the mould is the next difficulty.
- For this purpose, once the mould with batter is submerged in oil, 5-10 seconds into frying, start bobbing it up and down, this should help the rosettes fall off the moulds.

Repeating the process(Important).

- Once you've made the first kokis, DO NOT DIP THE HOT MOULD INTO THE BATTER.
- This would result in the batter cooking(see image below)with the remaining heat on the mould.

There are two solutions to this.

1. Have an extra mould so you can use them alternately, allowing the one used to cool down before dipping into the batter.
2. Have a damp towel close by to cool down the mould, if you are doing it this way, make sure to reduce the temperature of the oil so that it doesn't reach a smoking point while you cool down the mould.

Now that we've covered all the difficulties you might come across making kokis, go ahead and give the recipe a try. all it takes is a little patience.

Nutrition Information: **YIELD:** 20 **SERVING SIZE:** 1

Amount Per Serving: CALORIES: 108 TOTAL FAT: 4g SATURATED FAT: 2g
TRANS FAT: 0g UNSATURATED FAT: 2g CHOLESTEROL: 9mg SODIUM: 46mg
CARBOHYDRATES: 15g FIBER: 1g SUGAR: 0g PROTEIN: 2g

Nutrition facts are an estimate and not guaranteed to be accurate. Please see a registered dietitian for special diet advice.



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