

# Dhaniya Coffee

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**Prep: 5   Cook: 10   Rest: 0   Servings: 1**

## Ingredients

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- 1 tsp ▸ Cumin seeds
- cup ▸ Milk (optional)
- 5 tbs ▸ Coriander seeds
- 1 tbs ▸ Jaggery

## Instructions

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### 1. Roast the spices

Dry roast the coriander seeds and cumin seeds in a pan until fragrant. Tip: Keep the flame on medium-low to prevent burning.

### 2. Grind the spices

Allow the roasted spices to cool slightly, then grind them into a fine powder using a mortar and pestle or a spice grinder.

### 3. Boil the mixture

In a small saucepan, combine the spice powder and jaggery with 1 cup of water. Bring to a boil, stirring occasionally, until the jaggery dissolves and the mixture slightly thickens.

### 4. Serve the coffee

Strain the mixture through a fine-mesh sieve to remove any remaining solids. Add milk if desired. Serve warm.

Source: <https://youtu.be/gTcULyfyjFY?si=p7u2NVXMgOe10IkO>