

## Recipe

### Rava Uppama

## By

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## Ingredients

- Cream of wheat (Rava) - 2 cups
- Buttermilk - 3 cups
- Urad dal - 1 tsp
- Lemon juice - 1 tsp
- Green chilies, curry leaves - 4
- Grated coconut -  $\frac{1}{4}$
- Coriander leaves -  $\frac{1}{2}$  cup
- Salt - as required
- Oil or ghee.
- Peas and Tomatoes
- Carrot-  $\frac{1}{2}$  cup

## Preparation

1. In a pot take oil, or ghee and fry urad dal.
2. Add chopped green chilies and curry leaves.
3. Add buttermilk. Boil it.
4. Mix sugar, salt, Peas, Tomato and lemon juice.
5. Add cream of wheat (Rava) while stirring continuously.
6. When the mixture separates from the sides, add a little ghee and mix well.
7. Serve with grated coconut, coriander leaves and chopped tomatoes.

## Serves

4 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**