



Curried Kokis

Ingredients

- g Rice
- Medium Egg
- 1/2 1/2 tsp Turmeric powder
- 1/2 1/2 tsp Chilli Flakes
- Leafs Curry Leaves
- tsp Salt & Pepper
- tbsp MAGGI coconut milk powder
- mL Water

Instructions

1. Add 4 tbsp of Maggi coconut milk powder into a bowl
2. Add 300ml of water into the powder and stir well to prevent lumps from forming *Make sure to seal the packet of coconut milk powder and store in an air tight container
2. Add 300g rice flour to a bowl
3. Add 1 egg, ½ tsp turmeric powder, chili powder, 10-15 nos Chopped Curry Leaves and 1 tsp Salt
4. Pour in the prepared Maggi Coconut Milk into 2 divisions and mix well
5. Dip the kokis mold in the mixture and deep fry till golden color
6. Enjoy Crispy curried kokis at your awrudu table

Nutrition

Carbohydrates	48.8 g
Energy	419.84 kcal
Fats	20.66 g
Fiber	1.28 g
Protein	8.74 g
Sodium	1259.72 mg
Sugars	2.22 g

16 Minutes

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