



Ingredients

- g Jaggery
- g MAGGI coconut milk powder
- Mediums Egg
- mL Water
- 1/2 1/2 tbsp Nutmeg powder
- Mediums Cardamom
- g Cashew
- g Raisins

Instructions

1. Break the jaggery into small pieces.
2. In a pot bring to boil the jaggery, cardamoms and 100ml water. Stir until the jaggery dissolves. Take off the fire and let the mixture cool.
3. Dissolve MAGGI Coconut Milk Powder in 400ml of water and the jaggery mixture to it.
4. Beat the eggs well and add to the above mixture. Mix well.
5. Drain the mixture into a heat resistant bowl.
6. Add nutmeg powder and stir well.
7. Cover the bowl with foil paper and steam for about 50 - 60 minutes, or place the bowl on a dish of water and bake for 45 minutes at 180C temperature.
8. Garnish with cashew and sultanas before serving.

Nutrition

Carbohydrates	157.66 g
Energy	1051.1 kcal
Fats	40.49 g
Fiber	3.45 g
Protein	23.56 g
Sodium	400.43 mg
Sugars	141.13 g

⌚ 60 Minutes

⊕ 4 Portions