Watalappan with Maggi Organic Liquid Coconut Milk

Ingredients

- packet Thick Maggi coconut milk
- mL Water
- g Jaggery
- g cloves
- g Cardamom
- g Cinnamon
- g Nutmeg powder
- Mediums Eggs

Instructions

1. Preheat oven 150`C / 300`F
2. Dissolve the jaggery slowly, stirring with a wooden spoon over a low heat adding all the spices and leave aside to cool.
3. Whisk the eggs using a hand whisk.
4. Mix the Maggi Organic Liquid Coconut Milk with water and combine with the whisked eggs and add to the jaggary mixture.
5. Strain the mixture through a fine sieve.
6. Pour into desired dishes and sprinkle chopped cashews on top.
7. Bake in water bath 30 to 45 minutes.

54 Minutes

5 Portions

Nutrition

Carbohydrates	105.81 g
Energy	727.16 kcal
Fats	30.51 g
Fiber	1.46 g
Protein	12.54 g
Sodium	184.85 mg
Sugars	100.88 g