

# Kokis

## Ingredients

- g Rice flour
- Medium Egg
- tsp Turmeric powder
- tsp Salt
- tbsp MAGGI coconut milk powder
- tsp Sesame seeds
- cup Oil

## Instructions

1. Add rice flour, Salt, Turmeric powder, Egg, Sesame seeds, and Maggi coconut milk and mix well.
2. Next heat the Kokis mould.
3. Dip the heated kokis mould into the mixture and dip into a pan with heated oil and fry until golden brown.

## Nutrition

Carbohydrates	14.55 g
Energy	235.21 kcal
Fats	18.21 g
Fiber	0.52 g
Protein	1.82 g
Sodium	170.79 mg
Sugars	170.79 mg

27 Minutes

15 Portions