

Recipe Drink of the day

Solkhadi

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Ingredients

- 1 full shredded fresh Coconut.
- 1 slit green chili.
- Finely chopped Coriander leaves.
- Crushed Garlic 4 cloves.
- 10 -12 kokni amsul
- 1/2 tsp Cumin powder
- 1/2 tsp Black salt
- Salt as per taste
- 1 cup hot water

Instructions

Gently strike the coconut in the middle of the vertical lines so as to break it evenly. We can either shread or make small pieces of the coconut, either way we are going to grind them.

Heat the water to the boiling point.

Add 4-5 tsp of boiling water in every set to evenly mix and dilute the coconut milk.

Grind it well.

Pour the mix in a clean cloth and squeeze the concentrate well.

Collect the residue add some more hot water and grind it once more to capitalise every drop.

Pre heat the pan for 1 minute.

Add kokum and some water to extract the thik red sour syrup out.

Add 1/2 tsp of cumin seeds, 4 cloves of garlic and 1 slitted chilly mix/grind them in a pestle.

Sprinkle the mix over milk.

Add 4-5 tsp of the kokum.

Sprinkle some black salt over.

Add salt as per taste.

