

Traditional Recipe

KARTHIGAI

Karthigai pori

Ingredients

- Pori (flat one) - 2 cups
- Powdered jaggery - 1 cup
- Chukku (Dried ginger) - ½ tsp
- Cardamom powder - ¾ tsp
- Coconut slices - ½ cup

Preparation

- Clean the pori well devoid of dust and other particles.
- Powder the jaggery and melt it in ¾ cups of water and filter out the dust particles.
- Cut the coconut into equal sized ½ inch pieces.
- In a big kadai, make a thick syrup from jaggery.
- If you pour a tsp of the syrup in a bowl of water, it should form a ball shape when you roll it with your fingers.
- This is the right consistency.
- At this point, add cardamom powder, chukku powder and sliced coconuts.
- Immediately add the pori and mix well.
- Switch off the gas and keep mixing.
- When the mixture is still warm start making balls like laddus or as per the required size.
- Karthigai Pori is ready. If you are unable to make balls you can leave it loose only.