In aid of charity

AUGUST 5 - 9, 2020
COOK ● EAT ● DONATE

Cook along with the chef on woap.in

Huli Bannur - Griddled Huli Soppu Marinated Bannur Lamb with Horsegram Porridge

Ingredients
Bannur Lamb (cleaned bone less loin) - 300 gm
Horse Gram - 50 gm
Short Grain Rice - 50 gm
Ghee - 50 gm
Fenugreek - 2 tsp
Peppercorn - 50 gm
Cumin - 30 gm
Tomato - 2 no
Onion - 2 no
Indian Borage Leaves or Ajwain Leaves - 10 no
Huli Soppu - 50 gm
Salt - to taste

Equipment List
Cooking Stove Gas or Induction
Blender (Hand or Jar)
Fry Pan and a Sauce Pan
Other required common kitchen tools (board, knife etc)