

Recipe Name: Udupi Red Parboiled Rice Shavige Recipe
Diet Type:
Course: South Indian Breakfast
Cuisine: Udupi
Quantity:



Ingredients

Ingredient	Quantity
• 4 cups Red matta rice - boiled	4
• 1 cup Dosa rice	
• 1/2 cup Fresh coconut - grated	
• Salt - to taste	
• 3 cups Water -	

Preparation

- To begin making the Udupi Red Parboiled Rice Shavige recipe, soak red parboiled rice and dosa rice in water for 8 to 10 hours.
- Drain water and grind it to very smooth paste adding little water along with grated coconut.
- Add salt to taste.
- Don't make thin paste, the batter should be spoonable thick.
- Place it in a steamer and cook for 30 to 35 minutes.
- Check if its cooked by piercing a toothpick.
- If it is done, the toothpick will come out clean.
- Press in a circular shape.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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