

MULAYARI KANJI (PORRIDGE)

Ingredients required for making Bamboo rice (Mulayari) Kanji

- 3-4 tablespoon of bamboo rice
- Water as per the requirement
- Salt as per the taste

Method of preparation

- Wash the bamboo rice in clean water for 2-3 times.
- Soak the rice in clean water for about 6-7 hours.
- Drain the water and transfer the rice to a cooker.
- Pour 2 glass of water and add some salt for the taste. Close the lid of the cooker.
- Place the cooker on a medium flame. Once the vapour starts to come through the opening, keep the weight.
- Wait till three whistles and take it out from the flame.
- When the pressure is reduced, take out the weight and open the lid.
- Transfer the kanji to a serving bowl.
- Serve it hot with chutney, pickle or any other recipes.