

Navaratri Special Recipe

Jaggery Coconut Rice

Jaggery Coconut Rice is a very tasty & simple rice recipe.

This is prepared on festival days as prasada and is much loved by Goddess Durga. This dish is prepared using Rice, Desiccated Coconut Powder, Jaggery and little Ghee.

The recipe we are looking at is a Karnataka speciality and is known as **Gudanna** / **Kayanna** in local language.

Course: Sweet | Rice Dish

Cuisine: South Indian

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Ingredients:

- ½ cup Rice
- 1 ¼ cup Water (To cook the rice)
- ½ cup Water (To prepare jaggery syrup)
- ½ cup Powdered Jaggery (Adjust as per your taste)
- ½ cup Desiccated Coconut Powder
- 1 tbsp broken Cashew
- 1 tbsp Raisins
- 1 tbsp Ghee
- 2 Cardamoms

Instructions:

- Take ½ cup of rice in a pressure cooker and rinse it. Add in 1 ¼ cup of water and cook the rice until soft but not mushy.
- In a deep frying pan, heat 1 tbsp ghee and roast cashews and raisins. Once done, take it out and keep it aside.
- Next in the same pan take ½ cup of jaggery and ½ cup water. Allow it to boil
- Once the jaggery is dissolved, add in cooked rice. If you wish you can strain the jaggery syrup and continue.
- Add in ½ cup of Desiccated Coconut Powder and continue cooking under medium flame.
- Once the excess water is dried, add in roasted cashews and raisins. Also add in cardamom powder.
- Stir and cook well until this texture becomes thick.

Desiccated Coconut Powder is added to get the best flavours from this recipe.

Jaggery Coconut Rice is usually prepared for Pooja/Prasada purposes or festivals like Diwali, Navaratri, Durga Puja etc.

Happy Celebrations !!!

Nyaya Foods