

## Recipe for Chomai

By Prema Kumar

### Ingredients:

10 cups basumathi Rice

Canola oil

Seasoning ingredients (oil, mustard seed, green chillies, curry leaves, channa dal, urd dal, pinch of manja, salt, lemon juice, ingu)

Recipe makes enough for 15-20 people

Approx. total time: 2 and a half hours

### Recipe:

1. Soak rice for 3 hours and then drain
2. Wash the rice once more (with fresh water)
3. Measure 14 cups of water and add it to soaked rice
4. Start grinding the rice (with the water) until it is smooth
5. After the rice is completely grinded, pour it into a non-stick dish
6. Add 4 teaspoons of oil and 2 teaspoons of salt
7. Put the grinded rice (with oil and salt mixed in) on the stove (for about 12-15 minutes)
8. Keep stirring the rice periodically
9. Rice should reach a dough like consistency after 12-15 minutes (about)
10. Once it becomes dough-like, take it off the stove
11. Tear off small amounts (size varies according to your chomay machine) and knead with a little oil
12. After kneading roll into a ball (you should have around 20-25 balls)
13. After rolling dough into a ball, steam them for 45-50 minutes
14. After steaming, take each ball out
15. Press each ball individually in the chomay machine
16. After pressing, add a little oil to each pressed chomay pile
17. Let cool for at least an hour
18. Mix with the seasonings gently
19. Add cilantro at the end