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Chocolate Layer pudding

Ingredients

- 100g self raising flour
- 1 tablespoon cocoa powder
- 50g sugar
- 25g margarine
- 25g coconut
- 125ml milk

Topping

- 50g sugar
- 1 table spoon cocoa powder
- 1 tea spoon coffee powder
- 250ml boiling water

Method

Grease a half a litre dish. Sieve the flour and rub in the margarine. Add sugar, coconut, cocoa powder and milk to make a soft mixture. Spread in the dish. Cover the mixture with the topping of sugar, cocoa powder and coffee. Pour the boiling water over the topping. Stand dish in a shallow baking tray containing one inch of water. Bake for 40 minutes in a 180°c oven.

*note the pudding will have a liquid sauce underneath.

Paneer Makhani

(Cottage Cheese in a Buttery Tomato Gravy)

Ingredients

- 500g cottage cheese
- 75g butter
- 15g garlic
- 15g onion paste
- 25g ginger garlic paste
- Piece of cinnamon
- Few cloves
- Few cordonom
- 5g chilli powder
- 2g Turmeric powder
- 10g coriander powder
- Salt to taste
- 2g garam masala
- 40ml cream
- Coriander leaves
- 200ml tomato puree
- Oil for frying

Method

Cut cottage cheese into 1 inch pieces. Deep fry cheese until light brown and keep aside in a bowl of salted water. Chop garlic and coriander leaves. Heat butter

and add cloves, cordonom and cinnamon. Then add chopped garlic, coriander and onion paste. Sauté for 1 minute. Then add the ginger garlic paste, all the powdered ingredients and the tomato puree. Cook for 2 minutes. Add 100ml of water and simmer for 10 minutes. Add the cream and the coriander leaves and cook for 2 minutes. Mix the fried cottage cheese and cook for another 2 minutes. When serving garnish with cream.



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ඔබ වයස අවුරුදු 18 ට වැඩි විවාහ අපේක්ෂිත තරුණියක හෝ තරුණයෙක්ද? ඔබේ විවාහය සිදුවන වයස නාච් ජ්‍යෙෂ්ඨ අනාවැකියකින් දැනගැනීමට ඔබත් කැමතිද? එසේ නම් ඔබේ උපන් දිනය, උපන් වේලාව සහ උපන් ගම හෝ නගරය srilal333@gmail.com විද්‍යුත් ලිපිනයට යොමුකරන්න.

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