

Thambung Hodhi Recipe

(Sri Lankan Sour Soup Recipe)

Ingredients: Serves 4

2 tablespoons ground coriander
1 tablespoon ground cumin
2 dried chilies, optional
¼ teaspoon whole black peppercorns
8 curry leaves
5 cups hot water
1 tablespoon tamarind pulp
1 medium onion, peeled and finely sliced
4 cloves garlic, peeled

Method:

Dry-roast coriander, cumin, dried chilies (if using), peppercorns and curry leaves in a saucepan over medium heat, shaking the pan or stirring constantly, until the spices smell aromatic. Add the water, tamarind, onion and garlic and bring to the boil, then simmer for 20 minutes or until onions and garlic are soft. Serve for sipping between mouthfuls of rice.

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