

- SRI LANKAN STYLE COCONUT ROTI AND JACKFRUIT CURRY AND KUNISSO SAMBOL LUNU MIRIS





0 made it | 0 reviews

Sub Category Name
 Combo
 Main Courses
 Cocktails

Ingredients

- SRI LANKAN STYLE COCONUT ROTI AND JACKFRUIT CURRY AND KUNISSO SAMBOL LUNU MIRIS

Coconut Roti

Flour 200g

Coconut 100g (grated)

Onion 50g

Salt 2g

Water 100ml

Green Chili 10g

Jackfruit Curry

Jackfruit 300g

Onion 100g

Garlic 20g

Ginger20g

Green Chili 10g

Coriander 10g

Curry Leaves 10g

Turmeric Powder 2g

Chili Powder 5g

Garam Masala 2g

Salt 4g

oil 20g

Mustard Seeds 5g



Coconut Milk (Sylanthro) 200ml

Dry Gin 30ML

Kunisso Sambol
Onion 100g
Garlic 20g Ginger 20g
Green Chili 10g
Chili Powder 5g
Turmeric Powder 2g
Curry Leaves 10g
Oil 20g
Lulumiris
Chili Flakes 5g
Onion 50g Lime Juice 30ml
Maldives Fish 20g
Garlic 10g
Chili Flakes 5g
KOGGALA LAKE COCKTAIL
Moroccan Mint Tea 60 ML
Pineapple & Mint 15ML Honey 15ML
Cinnamon Syrup 15 ML



Methods and Directions

- SRI LANKAN STYLE COCONUT ROTI AND JACKFRUIT CURRY AND KUNISSO SAMBOL LUNU MIRIS

Coconut roti

- 1.Mix flour, coconut, salt, onion, and chilies in a bowl.
- 2. Gradually add water and knead into a firm dough.
- 3. Divide into small balls and flatten into discs.
- 4. Cook on a hot skillet until golden brown on both sides.

Jackfruit Curry:

- 1. Heat oil in a pan and sauté mustard seeds until they pop.
- 2. Add onion, garlic, and spices, cooking until fragrant.
- 3. Stir in jackfruit and tomato, cooking for 5 minutes.
- 4. Pour in coconut milk and simmer until jackfruit is tender.
- 5. Finish with lime juice and serve hot.

Kunisso Sambol:

- 1. Heat oil in a pan and sauté kunisso briefly.
- 2. Add curry leaves and chili flakes, cooking on low heat.
- 3. Season with salt and sugar.
- 4. Remove from heat and serve.

Lulumiris

- 1.Crush all ingredients except lime juice using a mortar and pestle.
- 2. Add lime juice and mix well.
- 3. Serve as a spicy accompaniment.

KOGGALA LAKE COCKTAIL

- 1.Add all Syrup into a Margarita Glass
- 2.Add Ice /Add Pineapple
- 3. Build the Cocktail
- 4.Served with Garnish

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