

Easter Special - Rasagulla Eggs in a Bird's Nest

Yield: 6 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/easter-special-recipe-kerala>

Ingredients:

- 500 milliliters whole milk
- 2 tablespoons lime juice
- 1/2 cup sugar
- 1 1/2 cups water
- food colour a pinch of yellow/orange, for the egg yolk
- 74 grams vermicelli superfine
- 1 tablespoon ghee /butter
- sugar syrup from the above made rasgulla
- 3 tablespoons water
- 1 pinch cardamom powder optional

Nutrition:

1. Calories: 180 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 10 milligrams
4. Fat: 4.5 grams
5. Protein: 4 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 40 milligrams
8. Sugar: 21 grams

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