

Indian Rice Doughnuts with Fresh Coconut Chutney

Yield: 25 min
Total Time: 210 min

Recipe from: <https://www.recipeschoose.com/recipes/rice-flour-coconut-milk-indian-recipe>

Ingredients:

- 1 1/3 cups basmati rice cooked, cooled
- 1/2 yellow onion chopped
- 1 tablespoon ginger grated
- 6 curry leaves crumbled
- 1/2 teaspoon ground turmeric
- 1/2 teaspoon ground cumin
- 11/16 cup light coconut milk
- 4 9/16 tablespoons rice flour
- 1 1/4 cups plain flour
- 1 1/2 cups grated coconut 1 packed cup freshly
- 1 1/2 tablespoons ginger freshly grated
- 1 red chili peppers small, finely chopped
- 2 tablespoons coconut oil
- 10 curry leaves finely chopped

Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 16 grams
3. Fat: 6 grams
4. Fiber: 1 grams
5. Protein: 2 grams
6. SaturatedFat: 5 grams
7. Sugar: 1 grams

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