

Ingredients

Quantity:	Measure:	Ingredients:	Description:
2	Teacup	Vegetable White Stock	Base
1/2	Kilogram	Rice, Boiled (ukda chawal)	Soak and grind
1/2	Teaspoon	Pepper Powder	for flavor
	As Required	Salt	for taste
1	Tablespoon	Ghee	for tempering.

Method

Clean and wash the rice and soak for an hour or so. Grind it with a little water and salt to taste to a fine but sufficiently dry dough.

Make small balls about the size of a sour lime (1" diameter) and press a little in the middle/center leaving a round depression. Steam till well cooked. These are served for dinner, in place of bread. 20 dumplings can be made.