



Rasam

Desadanam · 23/03/2024

**Prep Time**

30min

Difficult

Easy

Servings

4

Description

Rasam is a traditional South Indian soup or broth that is flavorful, aromatic, and often served as a part of a meal. Rasam is a popular South Indian recipe that tastes just divine.

Ingredients

- 3 chopped tomato
- 1/2 teaspoon cumin seeds
- 1/2 piece ginger
- 1 handful chopped coriander leaves
- 2 cup water
- 1/2 teaspoon asafoetida
- 5 curry leaves
- salt as required

Instructions

1. Step 1 : Prepare the tomato paste
2. Step 2 : Heat water and add the tomato paste
3. Step 3 : Add the tempering and garnish before serving