

March Annadhanam Menu Plan

Annadhanam Plan

- 11M-Wed-Pachchapayaru+Pickle
- 12M-Thu-Tomato Rice+Onion Raita
- 13M-Fri-Lemon Rice+Chutney
- 14M-Sat-Puliyodarai+Chutney
- 15M-Sun-Semiya Kichadi+Chutney
- 16M-Mon-Tomato Rice+Onion Raita
- 17M-Tue-Curd Rice+Pickle
- 18M-Wed-Pachchapayaru+Pickle
- 19M-Thu-Tomato Rice+Onion Raita
- 20M-Fri-Lemon Rice+Chutney
- 21M-Sat-Puliyodarai+Chutney
- 22M-Sun-Semiya Kichadi+Chutney
- 23M-Mon-Tomato Rice+Onion Raita
- 24M-Tue-Curd Rice+Pickle
- 25M-Wed-Pachchapayaru+Pickle
- 26M-Thu-Tomato Rice+Onion Raita
- 27M-Fri-Lemon Rice+Chutney

Tomato Rice

Large Vessel – 1 (Flat)

Small Vessel – 2 (Flat)

Gold Winner – 1L

Add > Pattai, Kirambu, Elakkai, Star Anaise, Bay Leaves, PerunCheeragam

Add > Onion (1 Basket)

Add > Tomato (2 Basket)

Add > Ginger (1/4) + Garlic Paste (5)

Add > Pudhina Leaves (1 Kattu)

Add > Salt

Add > Turmeric Powder

Add > Chilli Powder (5 Tea Spoons)

Add > Garam Masala (2 Packet)

Add > Water Large-2.25, Small-3

Add > Rice

Curd Onion Raita

Add > Onion (1 Basket)

Add > Green Chilli 10

Add > Curd 3L

Add > Salt

Lemon Rice

Large Vessel – 1 (Flat)

Small Vessel – 2 (Flat)

For Rice Vessel

Add > Water Large-2.25, Small-3

Add > Rice

Add > Salt

Add > Gold Winner Half Litre

Add > Prepared Recipe

For Recipe Vessel

Add > Gold Winner – 1L

Add > Mustard

Add > Split Milagai Vathal 10 piece

Add > Urad Dal – 1 x 200

Add > Gram Dal (Kadalai Paruppu) – 1 x 200

Add > Chopped Green Chilli 70

Add > Chopped Ginger ½

Add > Curry Leaves

Add > Asafetida

Add > Salt

Add > Turmeric Powder (3 Teaspoons)

Add > Lemon Juice 60

Chutney

Coconut 4

Porikadalai 1 Kg

Milagai Vatthal 40

Tamarind Small

Salt

Puliyodharai

Large Vessel – 1 (Flat)

Small Vessel – 2 (Flat)

For Rice Vessel

Add > Water Large-2.25, Small-3

Add > Rice

Add > Salt

Add > Nallennai Half Litre

Add > Prepared Recipe

For Recipe Vessel

Add > Gold Winner – 1L

Add > Mustard

Add > Split Milagai Vathal 10 piece

Add > Urad Dal – 1 x 200

Add > Gram Dal (Kadalai Paruppu) – 1 x 200

Add > Curry Leaves

Add > Asafetida

Add > Salt

Add > Turmeric Powder (3 Teaspoons)

Add > Puliyodharai Powder 38 Packs

Chutney

Coconut 4

Porikadalai 1 Kg

Milagai Vatthal 40

Tamarind Small

Salt

Semiya Kichadi

Add > Gold Winner 1L
Add > Mustard
Add > Urad Dal – 200g
Add > Kadalai Paruppu – 200g
Add > Onion (1 Basket)
Add > Tomato (1/2 Basket)
Add > Chopped Green Chilli 20
Add > Chopped Ginger ¼
Add > Curry Leaves
Add > Turmeric Powder – 2 Tea Spoons
Add > Salt
Add > Beans ¼
Add > Carrot ¼
Add > Water Large Vessel 3
Add > Semiya 4 Large Packs (850 gram)

Coconut Chutney

Coconut 3
Porikadalai 4 x 200
Green Chilli 35
Tamarind Small
Salt

Curd Rice

Large Vessel – 1 (Full)

Add > Water Large Vessel – 4.5

Add > Rice

Add > Salt

Add > Prepared Recipe

Allow to Cool

Add > Curd 6.5 L

Recipe Preparation

Add > Gold Winner 1L

Add > Mustard

Add > Urad Dal 200

Add > Milagai Vathal 20 (split)

Add > Chopped Green Chilli 75

Add > Ginger ½

Add > Curry Leaves

Add > Coriander Leaves – 1 Kattu

Add > Asafetida

Paccha Payaru Rice

Soak > Paccha Payaru 5 x 200 Gram the day before

Large Vessel – 1

Small Vessel – 1

Add > Gold Winner 1L

Add > Seeragam

Add > Garlic Full Piece 8

Add > Onion 1 Basket

Add > Curry Leaves

Add > Tomato 3/4 Basket

Add > Turmeric Powder – 2 Teaspoons

Add > Salt

Add > Sambar Powder 200gram

Add > Water Large Vessel-3 Small Vessel-2

Add > Soaked, Drained Rice

Add > Soaked Paccha Payaru

Curry Leaves Chutney OR Pickle

Add > Small Quantity Oil

Add > Urad Dal

Add > Milagai Vathal 70

Add > Tamarind

Add > Salt

Add > Coconut 2

Add > Curry Leaves