Strawberry Rasam Recipe / No Tamarind Rasam



Have you heard about strawberry rasam ? I recently learnt this strawberry rasam recipe from a friend of mine. Rasam is a spicy south Indian tomato soup using tamarind juice, but in

this rasam recipe, no tamarind is added, I prepared it with tomato, strawberry and rasam powder. I really like the taste and flavor of this rasam. Try to include rasam in your everyday meal as they are good for digestion and it cures cough and fever. No Tamarind Rasam can be served with potato fry or Yam fry.

How to make Strawberry Rasam

Ingredients for Strawberry Rasam Recipe

Preparation Time : 10 Mins Cooking Time : 10 Mins Serves : 3

• 10 Small Strawberries
• 1 Tomato (Medium Size)
• 1 Tsp of Coriander Powder
• 1 Tsp of Cumin Powder
• 1/4 Tsp of Pepper Powder
• 2 Tsp of Rasam Powder
• 3 Garlic Cloves, Crushed
• Salt to taste
• 1.5 Cups of Water or as needed
• Few coriander leaves.

To Temper

• 1 Tsp of Oil
• 1 Tsp of Mustard Seeds
• 1 Tsp of Urad Dal
• 1 Red chilly
• Few Curry Leaves
• 1/4 Tsp of Turmeric Powder
• 1/4 Tsp of Asafoetida

Method for Strawberry Rasam Recipe

• In a blender, add strawberry, water and tomato, grind it to a smooth puree.
• In a bowl, add strawberry tomato puree, coriander powder, Cumin Powder, Pepper Powder, Rasam Powder, Garlic Cloves and Salt. Mix well.
• Heat a pan with oil, add Red chilly, Mustard Seeds, Urad Dal & Curry Leaves, after mustard seeds splutters, add turmeric powder and asafoetida, immediately pour the rasam, when it starts to froth, turn off the flame. Garnish it with coriander leaves.
• Hot strawberry rasam is ready to serve.

Tips

• Here I used Sakthi Rasam Powder. You can use homemade rasam powder and avoid adding coriander and cumin powder.



tags: strawberry rasam, strawberry rasam recipe, rasam recipe without tamarind, south indian rasam, south indian tomato soup, to make rasam