

Buttermilk & Chick Pea Soup

Kadhi



- 3 cups buttermilk (Indian style not the heavy western style – see miscellaneous)
- 1/2 cup chickpea flour
- 5-6 curry leaves
- 2 cloves
- 1/8 tsp turmeric
- 1/4 tsp cumin
- 1/8 tsp asafoetida
- 1 tsp grated ginger
- Salt to taste

1. Mix together the buttermilk and chickpea flour till there are no lumps.
2. Heat the oil and add cumin, asafoetida, curry leaves, cloves and turmeric.
3. Add ginger and salt and cook for a minute.
4. Add the spice mixture to the buttermilk and chickpea mixture. Over a medium heat cook the soup. When the soup starts to rise and boil the soup is ready.