How to make Kerala Style Mashed Tapioca

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Ingredients (Note: Ingredients can be found at an Indian grocery store)

- Tapioca/Kappa: 2 medium sized (or 1 frozen packet)
- Fresh shredded/grated coconut: 1/2 pound
- Green chilly: 2 nos (slit)
- Turmeric powder: 1/2 tsp
- Curry leaves: 2 sprigs
- Chopped Onions/Shallot: 1 (sliced)
- Garlic: 4 cloves (crushed)
- Ginger: 1 small piece
- Mustard seeds: 1/2 tsp
- Coconut oil: 2 tbsp
- Jeera (cumin) seeds: 1 tsp
- Dried red chillies: 3-4
- Salt to taste

Procedure

1. Clean tapioca and boil in water with turmeric powder and 1 tbsp salt. Make sure you pour enough water to immerse it completely.
2. Mash the well-cooked tapioca after draining all the water.
3. Mix the shredded coconut, turmeric, cumin seeds, green chilly, ginger and garlic with 1/4 cup water in a blender.
4. Heat the coconut oil in the pan and crackle mustard seeds. Add leaves from the 1st curry leaf sprig and the mix from step 4 to the pan. Sauté on low flame for 2 minutes.
5. Add the mix from step 5 to the cooked tapioca and stir well and mash and adjust the salt. Transfer to a serving bowl.
6. Heat 1tsp coconut oil in a separate pan and crackle mustard seeds. Add the dried red chillies and the remaining curry leaves. Garnish the dish using this.
7. Serve with plain yogurt.

If everything goes according to plan, you should get something like this!