

MAKING ADA

Zim's mum makes soft ada and sticky coconut rice filling. Ada is a traditional sweet delicacy from Kerala. It is a sweet rice pancake steaming in banana leaves. It is often served at night with hot milky tea. See if you can cut and paste the steps to make it below.

STEP 1



Have an adult heat oil, jaggery and coconut until it sticks together.

STEP 2



Make the pancake dough.

STEP 3



Spread oil on the banana leaves.

STEP 4



Add the dough to the oiled leaf and flatten it.

STEP 5



Place the sweet jaggery coconut on top of the dough.

STEP 6



Fold the leaf and steam.

D&T: ACTDEP009 – Follow a sequence of steps for making designed solutions such as a recipe.



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