

# 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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