

# Kirala juice – The south coast's best kept secret

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## Kirala juice

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By Jayani Senanayake August 12, 2015

- *Prep Time* :15 minutes
- *Yield* : 4

## Instructions

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1. Cut the fruits in half. You should see a whitish flesh flecked with seeds with a brownish part in it. Remove this brown part completely and scoop out the flesh and put it into a container. Don't put a single bit of the fruit's skin and watch out for worms. If you find any worms, just pop em in your mouth! (Just kidding)
2. And then the fun part - Add some water and using your fingers, squeeze the flesh out so that all the juices are released. Yes ladies and gents, you've got to get your fingers dirty.
3. Once you have done sufficient squeezing (I know, you just don't want to stop!), strain the liquid out with a strainer, making sure that none of the seeds get into the drink.
4. Add in the salt, the sugar and the coconut milk. Mix well until all the sugar has dissolved.
5. Serve ice cold!

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