

**SATISH CHANDRA MEMORIAL SCHOOL,  
CHAKDAH**

**EVS**

**CLASS V**

**ACTIVITY**


**Chapter – Mangoes round the year**

**TOIPC – MAMIDI TANDRA PREPARATION**


Write the following steps of MAMIDI TANDRA  
(Aam Sotto) preparation in your EVS Activity  
copy




Peel the mangoes and cut into small pieces.




Grind the mango pieces to a smooth paste without adding water. keep it aside.



For preparing sugar syrup add one cup of water to sugar and make a thick syrup of 3 thread consistency. To test the sugar syrup, place a drop on the plate. The drop should remain as it is i.e., it should not spread.



Remove from the flame and pour over the mango pulp. Mix very well.



Place on the plastic sheet and let it dry in the sunlight. Once they are dried remove from the sheet and form into layers.



Ready to serve.