

MULTI-FLOUR IDLI

INGREDIENTS

- 1/2 cup urad dal
- 1 tsp fenugreek seeds
- 1/2 cup bajra
- 1/2 cup jowar
- 1/2 cup ragi
- 1/2 whole wheat flour
- Salt to taste

STEPS

Step 1: Combine the split black lentils and fenugreek seeds in a bowl and soak them for a couple of hours.

Step 2: Drain well and make a smooth blend with 3/4 cup of water.

Step 3: Transfer the smooth mixture into a big bowl, add the different flours to the mixture, add salt and 1 3/4 cups of water. Mix it well.

Step 4: Cover and keep it overnight to ferment.

Step 5: Give the batter a good mix in the morning and pour spoonfuls of batter into well-greased idli stands.

Step 6: Steam the idlis for 10 minutes until they are cooked.

Step 7: Serve idlis with sambar or chutney!