



Khandvi

1. In a bowl, mix gram flour, yogurt, water, turmeric powder, and salt to make a smooth batter.
2. Pour the batter into a non-stick pan and cook over low heat, stirring continuously, until it thickens.
3. Once the batter is thick and cooked, quickly spread it thinly onto a greased surface.
4. Let it cool for a few minutes, then cut into strips and roll them tightly.
5. For tempering, heat oil in a small pan, add mustard seeds, asafoetida, and curry leaves. Let them splutter.
6. Pour this tempering over the rolled khandvi.
7. Garnish with grated coconut and chopped coriander leaves if desired.
8. Serve khandvi with green chutney.

Menu