



Ragi Ball

Serving: 1

Veg

Ingredients

- -Ragi flour- 2 tbsp
- -Rice- 1 tbsp (cooked- 2 tbsp)
- -Salt- as per taste
- -Water- as required

Preparation Method

- -In a bowl, mix ragi flour with water, its consistency should be as dosa batter.
- -Keep this mixture overnight for fermentation.
- -Next day morning, heat a vessel and pour the mixture in it. Stir it continuously until the flour is cooked well and it does not stick to the vessel. (Preferably use wooden spoon and heavy bottom vessel for cooking)
- -Add the cooked rice into it and cook for few minutes.
- -Remove from heat and make into ball shape, when it is hot.
- -Ragi ball can be eaten with tomato chutney or onions.