



Khandvi (OP I)

Serving: 1

Veg

Ingredients

- -1/2 cup Besan (Gram Flour)
- -1/2 cup Yogurt
- -3 cups Water
- -Ginger - 1/2 inch
- -Green Chilli (medium size) - 1
- -Lemon juice - 1
- -Turmeric powder - 1 tsp
- -Salt to taste
- -Curry Leaves - 6-7
- -Kashmiri Chilli powder - 1 teaspoon
- -More greasing - 1 tsp
- -Asafoetida (hing) - pinch
- -Mustard Seeds (rai) - 1 teaspoon
- -Chopped Coriander (for garnish)
- -1 teaspoon white Sesame Seeds (for garnish)

Preparation Method

- -Grease your kitchen table top or the back of 1 plates with sufficient oil. Keep flat spatula ready before starting.
- -Sieve the besan , add turmeric powder and salt.
- -Make a paste of ginger, green chilli using and very little water.
- -Make thin and smooth buttermilk by whisking the yogurt and water together. Add the ginger-chilli paste and lemon juice to it.
- -Mix the besan, buttermilk together into a smooth batter making sure there are no lumps at all
- -In a non stick kadai heat 1 tsp oil on medium heat add the besan batter. Stir continuously preferably with a silicone spatula making sure the batter does not stick to the sides or the bottom of the pan.
- -At no point should one stop stirring or the mixture will form lumps. Keep cooking this mixture till it is quite thick and spreadable.
- -To check if your mixture is ready, spread a little batter on a greased thali and let it cool. If it rolls smoothly then it is done but if it sticks to your fingers, you need to cook
- -it a little more.
- -Once ready, pour the mixture on a greased platform or thali, be quick in spreading it into a thin uniform layer.
- -Cut 1. 5-2 inch strips and start rolling once it has cooled down. If the strip is too long, make 2 khandvis out of them. Continue doing the same until all the strips have been rolled neatly.
- -In a tadka pan or a small non stick pan, heat oil add mustard seeds. Once it starts to splutter, add the hing ; the

curry leaves. Then add the chilli powder; immediately remove from fire ; pour the tadka on the rolled khandvis.

- -Sprinkle the chopped coriander ; the sesame seeds and serve hot. You can also garnish with some freshly grated coconut.