



Coconut Uttapum*

Serving: 1

Veg

Ingredients

- **For the dough :**
- -2 tbsp coconut flour
- -1 tbsp psyllium husk
- - $\frac{1}{4}$ baking powder
- -1 /4 cup water
- -1 tbsp Oil/ghee/butter for cooking
- **For topping :**
- Chopped onion -1 tbsp
- Chopped tomatoes – 1 tbsp
- Minced green chillies - $\frac{1}{2}$ tsp
- Coriander leaves – 1 tsp

Preparation Method

- -Mix all filling ingredients together in a bowl.
- -Mix this into the dough ingredients , reserving a 1 tbsp for topping. Knead lightly.
- -Now heat a tablespoon of coconut oil on a hot tawa and put your uttapam on it.
- - Press the reserved chopped vegetables on top of the uttapam to fill any empty spaces and make it look more appealing and colorful.