



Poha Idli

Serving: 1

Veg

Ingredients

- 2 tbsp rava
- 2 tbsp poha
- salt to taste

Preparation Method

- Clean, wash and soak the rava and poha with enough water in a deep bowl for at least 15 mins. Drain well.
- Combine the rava-poha mixture and $\frac{1}{4}$ cup of water in a mixer and blend till smooth.
- add salt in a bowl and mix very well. Cover with a lid and keep aside to ferment for 1 hour.
- Put spoonfuls of the batter into greased idli moulds and steam in a steamer for 7-10 minutes.
- Serve