



Idiyappam (OP I)

Serving: 1

Veg

Ingredients

- -Rice Flour – 3 tbsp -
- -Warm Water – $\frac{1}{4}$ cup approx
- -Salt – to taste
- -Grated Coconut – 1 tbsp
- -Sugar – $\frac{1}{4}$ tsp
- - Oil 1 tsp

Preparation Method

- -Take rice flour in a big bowl and add salt to it.
- -Start adding warm water and knead the rice flour to form smooth and soft dough, which is not sticky.
- -Apply a dab of oil on the insides of the “Idiyappam Maker” and fill it with the dough. Close it tightly.
- -Apply some oil to each mold of the Idly Plate and start squeezing the dough onto the molds in a circular motion.
- -You can also use any plain steaming plate instead of Idly Plates.
- -You can garnish each idiyappam with a little coconut mixed with sugar.
- -Steam the idiyappam in the Idly Maker for around 7-10 minutes.
- -Serve it hot with green chutney