



Jowar lauki Pancake

Serving: 1

Veg

Ingredients

- For Green masala paste :
- 5-6 curry leaves
- half inch ginger
- 2 green chili
- 2-3 clove garlic
- 1 tsp jeera
- Half tsp ajwain ,
- Jowar atta 1/4 cup
- 3 tbsp grated lauki / bottle gourd
- 1 tbsp chopped coriander
- salt to taste
- Turmeric powder half tsp
- water as required
- oil 1 tsp

Preparation Method

- Grind all the ingredients (From curry leaves to ajwain) to make green masala .
- Take this prepared masala in bowl , add lauki , coriander salt turmeric powder and mix very well
- Than add jowar atta , mix well
- If required add 1 tbsp water at a time , and make dough .
- Than take small portion of the dough , roll i in dry jowar atta , make medium size pancake with using roller or by hand
- On a hot tawa , using 1 tsp oil , cook this pancake on medium flame .
- Jowar lauki pancake is ready , serve with chutney