



Rava Corn Pancake

Serving: 1

Veg

Ingredients

- 2 tbsp semolina rava / sooji
- 2 tbsp fresh curds (dahi)
- 2 tbsp boiled makai ke dane
- 1 tsp chopped green chillies
- 1 tbsp finely chopped onions
- 2 tbsp finely chopped coriander (dhania)
- Pinch of baking soda
- a pinch of asafoetida (hing)
- salt to taste
- 2 tsp oil for cooking

Preparation Method

- Combine the semolina, curds and little water in a deep bowl, whisk well. Cover with a lid and keep aside for 30 minutes.
- Add all the remaining ingredients and mix very well.
- Grease a non-stick mini uttapa pan with $\frac{1}{4}$ tsp of oil.
- Pour 1 tbsp of the batter in each of the uttapa moulds and spread it gently in a circular motion to make round pancake.
- Cook all the using $\frac{1}{2}$ tsp of oil, till they turn golden brown in colour from both the sides.
- Serve immediately with green chutney