



## Quinoa and Ragi Pancakes with Beet Cheese Sauce\*

Serving: 1

Veg

### Ingredients

- -For The Beet Cheese Sauce
- - $\frac{1}{4}$  cup boiled , peeled and chopped beetroot
- -3 tbsp crumbled feta cheese
- -For The Quinoa and Ragi Pancakes
- -2 tbsp quinoa flour
- -2 tbsp ragi (nachni / red millet) flour
- -2 tbsp beet cheese sauce , recipe above
- -salt to taste
- -For The Mushroom and Water Chestnut Filling
- -3 sliced mushrooms (khumbh)
- -2 tbsp sliced fresh water chestnuts
- -1 tsp butter
- - $\frac{1}{2}$  tsp finely chopped garlic (lehsun)
- -2 tbsp finely chopped onions
- -salt and to taste
- -1 tsp cornflour
- -Other Ingredients
- -oil for greasing and cooking

### Preparation Method

- -Combine the beetroot, feta cheese and 1 tbsp of water in a mixer and blend till smooth. Keep aside.
- ----For the quinoa and ragi pancakes
- -Combine all the ingredients along with required water in a deep bowl and mix well. Keep aside.
- ----For the mushroom and water chestnut filling-
- -Heat the butter in a broad non-stick pan, add the garlic and onions and sauté on a medium flame for 2 minutes.
- -Add the water chestnut, mushrooms, salt and pepper and sauté on a medium flame for 2 minutes.
- -Add the cornflour, mix well and cook on a medium flame for 1 minute. Keep aside. -
- --How to proceed
- -Heat a non-stick tava (griddle) , grease it with oil, pour a ladleful of the batter and spread it in a circular motion to make circle.
- -Smear a little oil over it and along the edges and cook on a medium flame for 1 minute.
- -Turnover and cook on a medium flame for 1 minute. Spread . 2 tbsp of the stuffing at one end of the pancake and fold it over to make a semi-circle.
- -Put some prepared beet cheese sauce evenly over stuffed pancake.
- -Serve immediately.