



Ragi Uttapa

Serving: 1

Veg

Ingredients

- -Finger millet (ragi / nachni) flour $\frac{1}{2}$ cup
- -Semolina (suji) 2 tbsp
- -Yogurt 2 tbsp
- -Onion finely chopped $\frac{1}{2}$ medium
- -Green capsicum finely chopped $\frac{1}{2}$ medium
- -Ginger finely chopped $\frac{1}{2}$ inch
- -Green chillies finely chopped 1
- -Cumin seeds $\frac{1}{2}$ teaspoon
- -Mustard seeds $\frac{1}{2}$ teaspoon
- -Curry leaves 5 to 6
- -1 small pack eno
- -Salt to taste
- -Oil as required

Preparation Method

- Combine semolina and 1 tbsp yogurt in a bowl and mix. Add finger millet flour, onion, capsicum, ginger, green chillies, cumin seeds and mustard seeds and mix well
- Add remaining yogurt and mix. Add some water, mix well and set aside for 5 minutes
- Heat a non-stick tawa.
- Add curry leaves, baking soda and salt to prepared flour mixture and mix well.
- Put some oil on hot tawa and wipe with a tissue. Pour a ladleful of prepared flour mixture, spread into a shape of uttapam and roast till the underside turn slight golden. Make incisions on each cooked uttapam and roast from the other side till golden and crisp