



## Vegetable Tofu Pancake

Serving: 1

Veg

### *Ingredients*

- 150g Tofu ( Grated Coarsely)
- 3 Tablespoons Wheat Flour
- 1 Tablespoon Semolina
- 1 Medium Sized Carrot Grated
- 1 Medium Sized Onion Finely Chopped
- 1 Whole Spring onion with Greens Finely Chopped
- 1 Small Green Chilli Finely Chopped
- 1 teaspoon Coriander leaves Finely Chopped
- 1 Tablespoon Fresh Curd
- Water
- To taste Baking soda
- To taste Salt

### *Preparation Method*

- Mix all ingredients in a large bowl. Keep aside for 10 mins. If the batter is still very thick, add some water.
- Batter should be thick but of spreadable consistency.
- Heat a non-stick, flat bottom pan or skillet.
- Take a ladleful of batter and spread a 1/2 cm thick pancake
- Allow one side to become crisp and golden, then flip sides
- Repeat for other side and serve hot with green chutney or sauce