



Daliya Chilla

Serving: 1

Veg

### *Ingredients*

- Daliya - 2 tbsp , soaked in enough buttermilk (soaked before 2 hour )Grind to form a nice paste
- Besan - 1 tsp
- Tomato chopped - 1 tbsp
- Onion chopped - 1 tbsp
- Curry leaves 3-4
- Green chillies paste - 1 tsp
- Ginger paste -  $\frac{1}{2}$  tsp
- Black pepper powder -  $\frac{1}{2}$  tsp
- Oil 1- tsp

### *Preparation Method*

- -Chop onion, tomato, and green chillies and ginger paste.
- -In a bowl, add dalia paste and besan flour and mix the remaining ingredients.
- -Heat a tawa on medium flame, smear oil on it and pour ladleful of the batter on it, and spread a thick layer of it.
- -Now cover it with an appropriate lid, lower the flame to minimum and wait for 5-6 minutes.
- -Now, flip it and cook uncovered for 4-5 minutes on the other side.
- -Serve immediately with chutney