



## Rava Idli

Serving: 1

Veg

### *Ingredients*

- 3 tbsp semolina (rava)
- $\frac{1}{2}$  cup buttermilk( as required )
- 1 tsp coconut oil or any other
- salt to taste
- 1 tsp chana dal (split bengal gram)
- 1 tsp mustard seeds ( rai / sarson)
- 1 tbsp thinly sliced fresh coconut
- 2 green chillies , finely chopped
- 4 curry leaves (kadi patta)
- $\frac{1}{2}$  tsp fruit salt

### *Preparation Method*

- Combine the semolina, buttermilk ( as required ), 1 tsp of oil and salt together in a bowl. Keep aside for 30 minutes.
- Heat the remaining 1 tsp of oil in a small pan and add the , chana dal and mustard seeds.
- When the seeds crackle, add the coconut, green chillies and curry leaves and sauté for a few seconds.
- Pour the tempering over the semolina batter and mix well.
- Add the fruit salt and sprinkle a little water over it, when the bubbles form mix it gently.
- Pour spoonfuls of the batter into greased idli moulds and steam for 8 to 10 minutes.
- Serve hot with a chutney of your choice