



Seviyaan idli

Serving: 1

Veg

Ingredients

- $\frac{1}{4}$ cup rava / sooji
- 1 tsp oil
- $\frac{1}{4}$ cup semiya / vermicelli
- $\frac{1}{2}$ cup curd / yogurt slightly sour
- 2 tsp coriander leaves finely chopped
- salt to taste
- $\frac{1}{2}$ cup water add (as required)
- $\frac{1}{2}$ tsp baking soda / eno optional
- **--for tempering:**
- 1 tsp oil
- $\frac{1}{2}$ tsp mustard / rai
- pinch of asafoetida / hing
- $\frac{1}{2}$ green chili finely chopped
- few curry leaves / kadi patta

Preparation Method

- -Firstly, dry roast rava on low flame till they turn aromatic.
- -Furthermore, roast semiya with a tsp of oil till they turn crisp and slightly golden brown.
- -Additionally add curd.
- -Meanwhile, prepare the tempering by heating oil, mustard seeds, urad dal, chana dal and hing also add green chili, ginger and curry leaves.
- -Pour the tempering into the same bowl. also add coriander leaves, salt and mix well.
- -furthermore, add water as required and mix well. rest the batter for 20 minutes.
- -just before steaming add a pinch of baking soda and mix well till it turns frothy.
- -Pour the batter immediately into the idli plate. do not rest the batter.
- -Also as other idlis you have to steam it for 8-10 mins on medium flame. finally, serve hot with sambar