



## Ragi Kanjee

Serving: 1

Veg

### *Ingredients*

- 1/4 Cup Ragi Flour
- 1/2 Cup Buttermilk
- 2 Cup Water
- To taste Salt
- 1 Shallots
- 1 Tbsp Cilantro

### *Preparation Method*

- Mix the flour and water in a pot.
- Mix well with hand and make sure there are no lumps in the flour mixture.
- Now in a medium heat start cooking this flour-water mixture.
- Keep stirring the mixture till it thickens up. It takes about 12 to 15 minutes Now turn off the heat and let it cool.
- Once it is cooled down add the buttermilk, salt, and water if required and mix well so that the bajra mixture integrates well with the buttermilk.
- Now add the chopped shallots and cilantro on top.
- Serve Cold.