



Vermilicelli Idli

Serving: 1

Veg

Ingredients

- 3 tbsp semolina (rava)
- 2 tbsp vermicelli (seviyan) , broken into 1" pieces\
- 2 tsp oil
- 1 tbsp coarsely powdered cashewnuts (kaju)
- 2 tbsp curds (dahi)
- salt to taste
- 1 tsp mustard seeds (rai / sarson)
- 1 tsp finely chopped green chillies
- 4 to 5 curry leaves (kadi patta)
- 1 tsp fruit salt

Preparation Method

- Heat oil in a non-stick pan, add the semolina and roast on a medium flame for 3 to 4 minutes or till the semolina is light pink in colour, while stirring continuously.
- Remove from the flame and keep aside in a bowl.
- Heat little oil in the same pan, add the cashewnuts and sauté on a medium flame for a few seconds.
- Remove from the flame and add it to the semolina and keep aside.
- Heat oil in the same non-stick pan, add the vermicelli and sauté on a medium flame for 2 to 3 minutes or till it turns light brown in colour, while stirring occasionally.
- Remove from the flame and add it to the semolina-cashew mixture.
- Add the curds, little water and salt and mix well to make a batter of dropping consistency. Keep aside.
- Heat the remaining oil in a small non-stick pan and add the mustard seeds