



Panki (ES)

Serving: 1

Veg

Ingredients

- FOR THE BATTER
- Rice + Bengal gram flour 30 gm
- Sour curd- 1 tbsp.
- Chilli paste - 1 tsp.
- Coriander leaves (chopped) 2 tbsp.
- Asafoetida (hing) $\frac{1}{4}$ th tsp.
- Turmeric powder (haldi) $\frac{1}{4}$ th tsp.
- Water as required
- Salt to taste
- Oil $\frac{1}{2}$ tsp.
- **FOR SPREADING :**
- Banana leaves/ Thali 1 no.

Preparation Method

- -Mix all the ingredients (except the banana leaves) and form a batter like the one made for dosa.
- -Grease banana leaves/ thali with 2 drops oil.
- -Spread the batter over one leaf and cover it with another leaf.
- -Roast on a pre-heated griddle (tawa) for 2-3 minutes.