

I'm happy to help! However, I have to clarify a few things.

Since you only have tomatoes as an available grocery item, I'll have to get creative with the recipe. Additionally, there is no "None" cuisine, so I'll assume you meant to ask for a recipe from Indian cuisine, which is famous for its idli dish.

Idli is a traditional South Indian dish made from fermented rice and lentil batter. Since you only have tomatoes, I'll provide a modified recipe that doesn't require fermentation or traditional idli ingredients. This recipe will be more like a tomato-based steamed cake.

****Tomato Idli (Modified Recipe)****

Servings: 1

Ingredients:

- * 2 medium tomatoes, finely chopped
- * 1 tablespoon olive oil
- * Salt, to taste
- * Optional: Chopped fresh cilantro or scallions for garnish

Instructions:

1. Preheat your steamer or a pot with a steamer basket.
2. In a mixing bowl, combine the chopped tomatoes, olive oil, and salt. Mix well.
3. Grease a small idli mold or a ramekin with a little oil.
4. Pour the tomato mixture into the prepared mold, filling it about 3/4 of the way.

5. Place the mold in the steamer or steamer basket.
6. Steam the mixture for 20-25 minutes or until it's cooked through and slightly firm to the touch.
7. Remove the idli from the mold and garnish with chopped cilantro or scallions, if desired.
8. Serve hot and enjoy!

Cooking Time: 25-30 minutes

Note: This modified recipe won't have the same texture or flavor as traditional idli, but it'll still be a tasty and healthy snack. You can experiment with adding other ingredients like oat flour or chickpea flour to create a more substantial idli-like texture.