

# Recipe 1

## ઈડલી/ઇદડા/ઉત્તપ્પા Batter (Idli/Idada/Uttappa Batter)

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### Ingredients

- 1/2 cup અડદની દળ.
- 1/2 cup rice.
- 1/2 ક્યુપિ thick પોદા.
- 3/4 spoon મેથીના દાણા.
- 2 spoons દહીં.
- આદુ મરચું (ઇદડા).
- Salt (ઇદડા)
- Eno (ઇદડા and ઈડલી).
- Diced vegetables (ઉત્તપ્પા).

### Procedure

1. Soak અડદની દળ, rice, thick પોદા and મેથીના દાણા after washing three times, for at least 6-8 hours (soak it in the morning).
2. Drain out excess water from soaked mixture (in the evening).
3. Blend together mixture with 2 spoons દહીં.
4. Mix batter with spatula, and keep it covered overnight. Then the batter is ready. For ઈડલી/ઇદડા/ઉત્તપ્પા specifically:
  - (a) Add આદુ મરચું and salt for ઈદડા.
  - (b) Add 1/3 spoon eno and warm water to make ઈદડા and ઈડલી fluffy.
  - (c) Add vegetables and salt for ઉત્તપ્પા.
5. Save batter up to a week in the refrigerator.