**Appam**

Prep time: 5 hours Cook time: 30 min

**Ingredients:**

* 1 cup raw rice (regular or idli rice)
* 1½ cups water (for soaking)
* 2 tbsp thick poha (flattened rice)
* ¼ cup grated fresh coconut
* ½ cup water (or as needed for grinding)
* ½ tsp instant yeast
* ½ tsp low sodium salt (or as required)
* 1½ tbsp sugar (or as required)

**Instructions:**

1. Rinse the rice thoroughly in water a couple of times and soak it for 4 to 5 hours.
2. Drain the soaked rice and transfer it to a mixer-grinder. Add grated coconut, poha, sugar, and some water. Do not add salt at this stage.
3. Grind everything into a smooth, flowing batter. Adjust water as needed to get the right consistency.
4. Transfer the batter to a medium or large bowl.
5. Sprinkle the instant yeast and mix thoroughly. Cover the bowl and set it aside in a warm place to ferment for 2 hours, or until the batter doubles in volume and becomes airy.
6. Once fermented, add salt and mix gently.
7. Heat a kadai or appam pan over medium-low to medium heat. If using a nonstick pan, skip oiling; otherwise, lightly grease it with oil.
8. Pour a ladle full of batter into the pan. Immediately turn and tilt the pan in a circular motion to spread the batter evenly into a thin layer at the edges and a slightly thicker center.
9. Cover with a lid and let it cook until the edges are crispy and light golden, and the center is soft and fully cooked.
10. Gently remove the cooked appam using a spatula.
11. Keep the prepared appams covered with a kitchen towel to retain softness.
12. Serve hot with coconut milk, stew, or any preferred curry.