**Rava Uttapam**

Prep time: 30 min Cook time: 15 min

**Ingredients:**

* 1 cup fine rava (unroasted sooji)
* 1 cup water
* 2 tsp lemon juice
* ½ tsp baking soda
* Low sodium salt, to taste
* Oil for greasing the pan and drizzling
* 2 tbsp fresh coriander leaves, chopped

**Instructions:**

**Prepare the Batter:**

1. In a bowl, mix 1 cup fine rava and 1 cup water. Allow it to rest for 20 to 30 minutes.

**Add Seasoning:**

1. After the resting period, stir the batter gently. Add 2 tsp lemon juice, salt to taste, and ½ tsp baking soda. Mix well to combine.

**Heat the Pan:**

1. Heat a tawa (griddle) or a non-stick pan over medium heat. Spread a little oil on the surface to grease it. If using a non-stick pan, you can skip the oil if preferred.

**Pour the Batter:**

1. Take a ladleful of the batter and pour it onto the hot pan. Gently spread it in a circular motion, but ensure it’s not too thin.

**Cook & Serve:**

1. Drizzle a little oil around the edges and on top of the dosa.
2. Cook until the base is golden brown and cooked through. Flip it gently and cook the other side for another minute until it’s lightly browned.
3. Flip again if needed and serve hot with mint or coconut chutney.