

**FIRSTLY, BOIL WATER IN
A POT, ADDING SALT
AND OIL**

**WHEN IT STARTS BOILING,
SWITCH OFF THE GAS, ADD
THE RICE FLOUR AND MIX
EVERYTHING TOGETHER**

**CLOSE THE LID AND
LEAVE IT FOR 5 TO 10
MINUTES**

**THE STEAM WILL HELP
TO GET A SMOOTH,
CRACK-PERFECT
DOUGH**

**AFTER 10 MINUTES,
OPEN THE LID AND
START KNEADING THE
DOUGH**

**TAKE A PIECE OF THE
DOUGH AND MAKE A
SMALL BALL**

**MAKE A DISC USING
TWO BUTTERED PAPER
SHEETS**

**COOK BOTH
SIDES ON A
TAWA AND THEN
PLACE IT ON A
GAS FIRE TO PUFF**

**LASTLY, ENJOY IN
VARIOUS WAYS!**

**FIRSTLY, FILTER TWICE 1
CUP OF BESAN INTO A
LARGE BOWL AND
DIVIDE IT INTO 3 PARTS**

**GREASE A SMALL
PAN AND SET IT
ASIDE**

**AFTER THAT, HEAT 1
CUP OF GHEE AND
HALF CUP OF OIL IN A
KADAI ON A LOW HEAT**

**ADD 1 AND 3/4
CUPS OF SUGAR TO
A KADAI WITH 1/2 A
CUP OF WATER**

**BOIL THE SUGAR ON
MEDIUM HEAT UNTIL
YOU GET A SYRUP
CONSISTENCY**

**ADD 1/3 OF THE BESAN
TO THE SYRUP. STIR
UNTIL THE FLOUR
BLENDS WITH IT AND
REPEAT THE PROCESS
UNTIL THERE IS NO MORE
FLOUR**

**ADD 1 SCOOP OF
HOT GHEE AND OIL
TO THE SYRUP.
REPEAT THE
PROCESS UNTIL NO
GHEE IS LEFT**

**THE MIXTURE WILL
BECOME THICK
WITH NO BUBBLES
IN IT**

**TRANSFER THE
MIXTURE TO THE
GREASED PAN AND
SET IT ASIDE FOR 10
TO 15 MINUTES**

**CUT INTO PIECES
AND ENJOY!**

**FIRSTLY, HEAT 2 TBSPS
OF GHEE IN A PAN AND
FRY 8 SPLIT CASHEWS
UNTIL GOLDEN
BROWN. REMOVE TO A
PLATE AND SET IT
ASIDE**

**ADD 1/2 TSP OF MUSTARD
SEEDS , 1/4 TSP OF CUMIN
SEEDS, 1/2 TBSPS OF CHANA
DAL AND 1 TBSPS OF
CHOPPED CASHEWS TO THE
SAME PAN. COOK UNTIL THE
DAL TURNS GOLDEN BROWN**

**ADD 1 BRANCH OF
CHOPPED CURRY
LEAVES, 2 CHOPPED
GREEN CHILIES AND 3/4
OF A TSP OF GRATED
GINGER. COOK FOR 30
SECONDS**

**ADD 1 CUP OF
RAVA/SEMOLINA AND
MIX ON LOW HEAT UNTIL
THE RAVA IS CRUNCHY
AND AROMATIC. AND
COOL THE MIXTURE**

**ADD 2 TO 3 TBSPS OF
CHOPPED CORIANDER
LEAVES AND 1/3 TSP OF
SALT. THEN POUR 3/4 OF A
CUP OF FRESH YOGURT AND
MIX**

**AFTER THAT, POUR
HALF A CUP OF
WATER AND MIX**

**COVER AND LET IT
REST FOR 30
MINUTES**

**ADD A FEW DROPS OF
GHEE OR OIL TO THE
MOULD. ADD A CASHEW
TO EACH MOULD AND
SPRINKLE GRATED
CARROTS**

**ADD 1/4 TSP BAKING
SODA TO THE BATTER
AND MIX**

**POUR THE MIX INTO THE
MOULDS AND LET IT
COOK FOR 10 MINUTES.
TAKE THEM OUT AND
ENJOY!**

**FIRSTLY, PUT 1
ONION, 2 CHILI, 1
INCH OF GINGER AND
2 TBSP OF
CORIANDER IN A
BOWL**

**ADD 1 CUP OF RICE
FLOUR, 1 CUP OF ALL-
PURPOSE FLOUR AND
1/2 CUP OF RAVA**

**ADD 2 TBSP OF
SESAME, 2 TBSP OF
ROASTED PEANUTS,
A PINCH OF HING
AND 1 TSP OF SALT**

**CRUMBLE AND MIX
WELL. MAKE SURE
EVERYTHING IS
COMBINED**

**ADD 2 TBSP OF HOT
OIL AND MIX. AFTER
THAT, ADD WATER
SLOWLY AND
KNEAD THE DOUGH**

**TAKE A BALL-SIZE
PIECE OF DOUGH,
PRESS AND FLATTEN
IT SLIGHTLY THICK**

**DEEP FRY IN HOT
OIL AND ON
MEDIUM HEAT. DO
NOT TOUCH IT FOR
2 MINUTES AS IT
MAY BREAK**

**STIR
OCCASIONALLY
AND FRY BOTH
SIDES UNTIL
GOLDEN BROWN**

**DRAIN OFF THE
EXCESS OIL**

**AND ENJOY IT
WITH COCONUT
CHUTNEY!**

**FIRSTLY, ADD 1/2 CUP OF
BLACK DAL, 2 TBSP OF
CHANA DAL AND 1/2 TSP OF
METHI SEEDS TO A LARGE
BOWL. ADD 1 AND 1/2 CUPS
OF RAW RICE TO ANOTHER
BOWL**

**RINSE THE DAL AND THE
RICE A FEW TIMES AND
SOAK IT FOR 4 HOURS.
RINSE AND SOAK 2
TBSP OF POHA WITH
1/4 WATER FOR 30
MINUTES**

**AFTER THAT, ADD THE
SOAKED POHA TO A
GRINDER JAR AND
BLEND UNTIL SMOOTH.
TRANSFER IT TO A
BOWL**

**DRAIN THE RICE AND DAL
AND PUT IT IN A GRINDER
JAR AND BLEND UNTIL
SMOOTH**

**MIX BOTH BATTERS
TOGETHER. IF IT IS TOO
THICK, ADD SOME
WATER AND MIX AGAIN**

**COVER AND
FERMENT THE
BATTER IN A WARM
PLACE UNTIL IT
RISES AND TURNS
BUBBLY**

**ONCE IT IS FERMENTED,
STIR AND PUT A PORTION
INTO A SMALL BOWL.
ADD SOME SALT AND
WATER TO MAKE IT
SOFTER**

**HEAT THE PAN ON A MEDIUM
HEAT. ADD A FEW DROPS OF
OIL AND SPREAD IT. REDUCE
THE HEAT TO LOW AND STIR
THE BATTER AND POUR 1/4
OF THE BATTER IN THE
CENTER**

**SPREAD IT EVENLY
WITH A SPOON.
INCREASE THE HEAT
AND COOK UNTIL
GOLDEN BROWN
AND CRISPY**

**AND LASTLY...
ENJOY!**