

METHOD

- **FIRSTLY, BOIL WATER IN A POT, ADDING SALT AND OIL**
- **WHEN IT STARTS BOILING, SWITCH OFF THE GAS, ADD RICE FLOUR, 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 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!**

METHOD

- **FIRSTLY, FILTER TWICE 1 CUP OF BESAN TO 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 BOILING SUGAR SYRUP. STIR UNTIL THE FLOUR BLENDS WITH IT AND REPEAT THE PROCESS UNTIL THERE IS NO MORE FLOUR**
- **ADD 1 SCOOP FULL OF HOT GHEE AND OIL TO THE SYRUP. REPEAT THE PROCESS UNTIL NO MORE 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!**

METHOD

- HEAT 2 TBSPS OF GHEE IN A PAN AND FRY 8 SPLIT CASHEWS UNTIL GOLDEN BROWN. REMOVE TO A PLATE AND SET ASIDE
- ADD 1/2 TEASPOON 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 RAVA/SEMOLINA AND MIX WELL 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 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!

METHOD

- 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 A 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
- ENJOY IT WITH COCONUT CHUTNEY!

METHOD

- FIRSTLY, ADD 1/2 A 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 OF A CUP OF WATER FOR 30 MINUTES
- 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
- 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!