Besan Chilla

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These savory gram flour pancakes are a popular breakfast or snack in North Indian cuisine.

INGREDIENTS:

- 1 cup Annapurna Besan (gram flour)
- $\frac{1}{2}$ teaspoon Ajwain (carom seeds)
- ½ teaspoon Salt (or as needed)
- 1/8 teaspoon Turmeric
- 3 tablespoons finely chopped Onions (about 1 small onion)
- 3 tablespoons finely chopped Tomatoes (about 1 small tomato)
- 1 Green Chili chopped finely.
- 1 teaspoon grated Ginger
- 1 tablespoon oil
- A handful of finely chopped Coriander Leaves
- 1 cup Water
- 2 teaspoons Oil (or ghee, as needed)



PREPARATION:

- •Rinse and finely chop the onion, green chili, and tomato. Grate half an inch of ginger.
- In a mixing bowl, add the Annapurna Besan, salt, Ajwain, and turmeric. Mix well.
- Add the chopped onion, tomato, green chili, grated ginger, and coriander leaves to the Besan mixture.
- Gradually add water to the mixture and whisk to form a smooth batter. Adjust the consistency as needed.
- Heat a non-stick griddle or tava. Grease it with a little oil.
- Pour a ladleful of the Besan batter onto the hot griddle and spread it in a circular motion to form a thin pancake (Chilla).
- Drizzle some oil around the edges of the Chilla and cook until it turns golden brown on the bottom.
- Flip the Chilla and cook the other side until it's cooked through.
- Serve hot with your favorite chutney.