













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)
- 
 $\frac{1}{2}$ teaspoon Salt (or as needed)
- 
 $\frac{1}{8}$ 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.
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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.