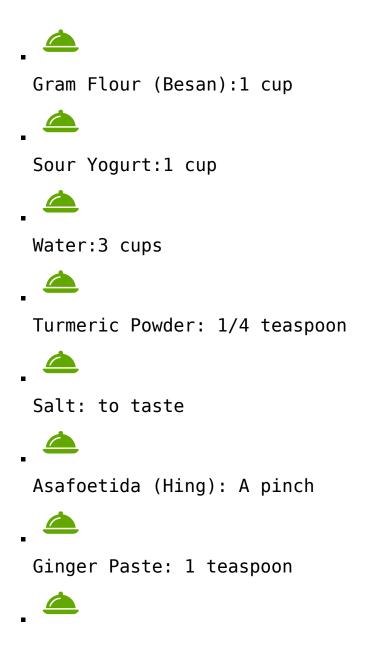
Besan Khandvi

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Khandvi is a delicious and delicate snack from the Indian state of Gujarat, made from gram flour (besan) and yogurt. It is seasoned with a tempting tempering of mustard seeds, coconut, and coriander leaves. Here's a simple recipe to make Khandvi at home:

INGREDIENTS:



Green Chili Paste: 1 teaspoon

For the Tempering:

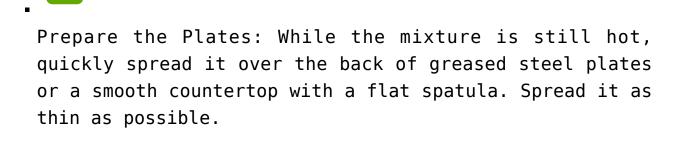
Cooking Oil: 2 tablespoons
Mustard Seeds: 1 teaspoon
Sesame Seeds: 1 teaspoon (optional)
Green Chilies: 2, slit
Green Chilies: 10-12
Grated Coconut: 2 tablespoons
Chopped Coriander Leaves: 2 tablespoon



PREPARATION:

Mix Ingredients: In a large mixing bowl, whisk together the gram flour, yogurt, water, turmeric, salt, asafoetida, ginger paste, and green chili paste until smooth. Ensure there are no lumps.

Cook the Mixture: Transfer the mixture to a non-stick pan and cook over medium heat, stirring continuously, until the mixture thickens and becomes glossy, which should take about 10-15 minutes.



Cool and Cut: Allow the spread mixture to cool for a few minutes. Once cool, cut it into strips (about 2 inches wide).

Roll the Strips: Carefully roll each strip from one end to the other. The rolls should be tight and even. Place the rolls on a serving dish.

Prepare the Tempering: Heat oil in a small pan. Add mustard seeds, and once they start to pop, add sesame seeds, green chilies, and curry leaves. Sauté for a few seconds.

Garnish and Serve: Pour the tempering over the khandvi rolls. Sprinkle grated coconut and chopped coriander on top. Serve chilled or at room temperature.

Khandvi is best enjoyed fresh and can be a great addition to your snack menu, especially during gatherings. It's light, flavorful, and visually appealing with its bright yellow color and delicate swirls