







Rawa Uttapam

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INGREDIENTS:

-  1 cup Annapurna Suji Rava
-  $\frac{1}{2}$ cup yogurt (curd)
-  $\frac{3}{4}$ tsp salt (adjust to taste)
-  $\frac{1}{2}$ cup water (adjust for consistency)
-  Chopped vegetables (onion, tomato, bell pepper, etc.)
-  Oil or ghee for cooking.



PREPARATION:



In a large bowl, mix together the Annapurna Rava, yogurt, and salt.



Add water gradually to make a thick yet pourable batter. Let it rest for 20 minutes so that the rava absorbs the liquid.



After resting, check the consistency. If needed, add more water to adjust.



Heat a non-stick tawa (griddle) and lightly grease it with oil or ghee.



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Pour a ladleful of the batter onto the tawa and spread it into a circular shape.



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Quickly sprinkle chopped vegetables (onion, tomato, bell pepper, etc.) on top.



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Drizzle a little oil or ghee around the edges.



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Cook on medium heat until the bottom turns golden brown.



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Flip and cook the other side until it's cooked through.



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Serve hot with coconut chutney or tomato chutney.



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Enjoy your crispy and flavorful Rava Uttapam!