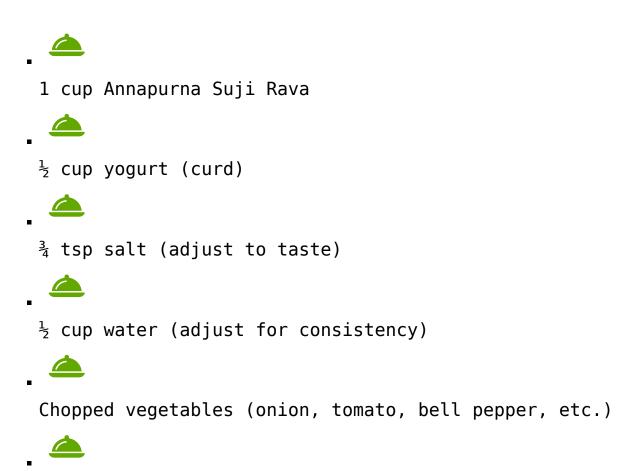
Rawa Uttapam

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INGREDIENTS:

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.



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



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



Drizzle a little oil or ghee around the edges.



Cook on medium heat until the bottom turns golden brown.



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



Serve hot with coconut chutney or tomato chutney.



Enjoy your crispy and flavorful Rava Uttapam!