

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.
- 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!