

Ragi Uttapam

(Recipe by Anju Kapadia)

Ingredients: Serves 3-4

For Batter

- Two cups ragi flour
- Half cup soaked rice
- Half cup homemade curd
- One teaspoon of pounded ginger
- Half teaspoon red chili powder.
- Half teaspoon cumin powder
- Eight to ten curry leaves
- Salt to taste.
- One cup of water
- Ghee or unrefined coconut water for pan-frying the uttapams

For Uttapam toppings

- Half cup Spring onions diced thin (optional)
- Green chilies diced
- Two medium tomatoes seeds removed and diced
- Capsicum green and red diced (half cup)
- Fresh Coriander leaves chopped very fine.

Preparation

To make the batter blend the rice with water until smooth. Add ragi flour and curd and swirl lightly until well blended. Add chili, ginger, cumin powder, and curry leaves and blend for few seconds until curry leaves are shredded. Pour the batter in the bowl, add salt and stir well.

Use a nonstick griddle or pan, brush with little oil. Pour the batter when the frying pan is appropriately hot to make a small pancake. Put the topping mixture on the top. Cover with a see through lid. Cook on the medium flame for 3-4 minutes. Flip the uttapam and cook on another side for 1-2 minutes. The cooking time may vary depending on the thickness of the frying pan.

Serve the uttapam with green coriander-mint chutney or coconut chutney.