

Idiyappam

INGREDIENTS

1 cup Rice flour

1 1/2 cup water

1 tsp salt

1/2 tbsp oil

METHOD

1. In a pan, heat water. Add salt and oil. Once the water is about to boil, add rice flour gradually while stirring. Mix until a dough is formed. Cover and let it rest.
 2. Now, grease the chakli maker, and fix the mould with tiny holes, one we use to make sev.
 3. Put the rice dough in the sev maker and press while moving it in circular motion.
 4. Prepare the idiyappams on a well-greased idli moulds.
 5. Steam in a idli steamer for 10 mins.
 6. Serve with sambhar and coconut chutney.
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