Ragi Uttapam

INGREDIENTS

¾ cup Ragi

½ cup Rice flour

1 cup – Yogurt/Homemade Curd

1 Onion, finely chopped

½ Capsicum, chopped

Salt to taste

1 tsp Baking soda

1 tsp Whole Cumin seeds

1 tsp Big black Mustard seeds

2 Fresh green chilies, finely diced

½ tsp Ginger, peeled, grated

About 3 sprigs curry leaves

Coconut Oil – as needed

Fresh Coconut, grated, for garnishing

METHOD

1. In a bowl, add in the dry ingredients – Ragi flour, rice flour, baking soda and salt. Mix well. Then add curd and stir.
2. Add the chopped onion, chopped capsicum, cumin seeds, mustard seeds, curry leaves to it.
3. Grate in some fresh ginger & toss in the finely chopped green chilies.
4. Mix well to make sure there are no lumps.

5. On a greased tawa/frying pan, spread the batter like an uttappam or pancake. Cook on both sides on medium heat. Serve with grated coconut & green chutney.