Ingredients

| Quantity | Measure | Ingredients | Description |
| --- | --- | --- | --- |

Method

Grind Rice and dhal like rawa with out water. soak over night with salt and curd.

Next day heat  oil and ghee . splutter pepper and jeera together then add pepper, jeera powder and sukku powder, asafoetida and curry leaves in the batter ,now add the hot oil in it and mix well. the batter would be of normal idli batter consistency.

Now take a wide mouth bowl, apply ghee in it. pour batter to 1/2 of the vessal and now keep for 4 whistle in cooker. Take it, turn over , now cut it in  cubes or desired shapes and serve it with chutney or idly powder.