

Urad Dhal Steamed Cake

Written by Friends' Contribution

Sunday, 17 July 2016 00:00 - Last Updated Thursday, 28 July 2016 08:21

Ingredients

Quantity	Measure	Ingredients	Description
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Method

Dry grind rice and dhal like rawa with out water. soak over night with salt and curd.

Next day heat oil and ghee .

Powder pepper and jeera together then add pepper, jeera powder and dried ginger (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

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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.