## Ingredients

Quantity 0.5 0.75 0.5 1 3 1 3 8 25

Measure Teaspoon Teaspoon Teacup Teacup Tablespoon Tablespoon Nos mm. Ingredients Asafetida (Hing) Soda bi-carbonate Curds Dhal, Urid (white) Rice, Raw Pepper Corns Cooking Oil Chillies, Green Ginger

## Description

Sour to be ground to be ground coarsely ground

## Method

Grind the rice and urid dal, coarsely, and the sour curds and hot water, to make a thick dough. Ferment for 6 to 8 hours. Add chillies, and ginger in paste form, and asafetida and the oil and mix with soda bi carb. Grease a thali, and spread the dough on it, and steam for ten minutes.