

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	4	Teacup	Rice, Boiled (ukda chawal)	For batter
4		Teacup	Rice, Raw	For batter
2		Nos	Coconuts - fresh.	Extract Juice
0.5		Grammes	Sugar	For taste
A		Little	Salt	For taste
1		Teaspoon	Baking Powder	For fermentation

Method

Soak both kinds of rice separately overnight, and grind them together in thin juice of 2 coconuts. Add sugar, baking powder and salt to taste and beat well the batter. It is better to add it after the ferment has taken place. Keep aside for about 3 or more hours to rise depending on the ambient temperature of the room.

Appam frying pan is curved with handles on either side. A non stick pan can also be used. Apply ghee to the inner side of the pan with half an onion, used as a brush, with a fork pricked to the outer curved side. When the pan turns hot, put half cup of the batter and cover with a lid.

Appam should be fried in ten minutes. Remove the Appam from the pan with a ladle and keep aside. To get a nice lace on the edge, gyrate the pan, after pouring the batter, and when it is hot. It will have a swollen middle part, as the batter tends to settle in the middle. It will be soft, because of the fermented batter. When cooked, pry it out of the pan with a flat metal spatula. Place the Appam on a wicker basket, laced with kitchen towel.