

Pesarattu

INGREDIENTS

Whole Green Gram -- 1 Cup
Raw Rice -- 1/4 Cup

For Grinding:

Onion -- 1 Diced
Green Chillies -- 2
Ginger -- 1/2 inch piece
Salt -- To Taste

For topping:

Finely Cut Onions -- As desired
Finely Cut Green Chillies -- Little

METHOD

1. Soak gram and rice in water for 4 hours. (Preferably overnight).
2. Strain water and grind until frothy.
3. Add Onion, Green Chillies, Ginger and grind to a smooth paste, adding water if necessary. add Salt in the end.
4. Heat a Tawa (Dosa Pan) and spread a ladleful on it from centre to form a dosa.
5. Sprinkle chopped onions on the top. Press gently with a flat ladle.
6. When dosa turns little golden, turn over.
7. Serve as it is with Allam Pachadi.

Allam pachadi

Ingredients

Ginger cut to small pieces	- 1 cup
Garlic	- 25
Red chilli	- 6
Tamarind	- large amla size
era powder	- 1 teaspoon
Salt	- 1/2 teaspoon
Mustard	- 1 teaspoon
Urrud dhal	- 1 teaspoon
Jaggary	- 2 teaspoon
Gingily oil	- 1/4 Cup

Method

Heat oil in a pan and add chopped garlic. After little roasting add garlic and then chillies. Add tamarind. After a good vathakkal add salt. Allow to cool.

Grind the contents in mixi using minimum water to form a paste vizuthu.

In a pan heat gingily oil. Once heated add mustard and when it crackles add urrud dhal. When dhal becomes golden add ground paste vizuthu. Roast it till water evaporates and oil comes to top. Add jaggary mix well and remove from fire.

It can go well with rice nan rotti sappathy. If prepared well it will keep for a month.