

Recipe- Khandvi

Khandvi

Ingredients

For Khandvi

Besan (Gram Flour) 1 small cup

Curd (Thick Consistency) 1.25 small cup

Water 2.5 small cups

Turmeric Powder 1 tsp

Salt 1 tsp (or as per taste)

Lemon Juice 1 tsp

Ginger Paste 2 tsp

Green Chilli Paste 1 tsp (optional)

For Tempering

Oil 1 tbsp

Mustard Seeds 2 tsp

Green Chilli 2 nos (silted)

Lemon Juice 1 tbsp

Sugar 1 tsp

Water 3 tbsp

Grated Fresh Coconut 1 tbsp

Method

- Take curd in a deep bowl and beat well.
- Add sieved besan and mix well.
- Add turmeric powder, salt, lemon juice and ginger chilli paste mix well.
- Add water and mix to a batter (make sure no lumps are formed).
- Take 3-4 plates and grease with oil. Keep aside.
- Take a heavy bottom or a non stick pan and heat on high flame.
- Add this batter and keep stirring on high flame until a boil.
- Reduce the flame to low and keep stirring for another 5-6 minutes.

- The batter will look more shiny and thick.
- Switch off the flame and spread this batter on greased plates in a thin layer.
- This will set and dry in another 5 minutes.
- Cut in to 2 inch wide and around 4-5 inch long strips with the help of a sharp knife.
- Roll them tightly and place in a serving tray. Keep aside.
- Now heat oil in a small pan on high flame.
- When oil is hot enough add mustard seeds and let it crackle.
- When done add green chilli and fry.
- Now add water, lemon juice and sugar and let it boil.
- Pour over the khandvi pieces and garnish with coconut.
- Refrigerate for 1-2 hours.
- Serve chill with tamarind chutney.

Tips

Be careful as the mixture is hot, when you are spreading on the plates.

Spread in thin layers.

Do not over cook the mixture, it will be difficult to spread in a thin layer.