

Recipe- Rava Idli

Rava/ Semolina Idli

Ingredients

Suji/ Semolina 2 cups

Curd 2 tbsp

Salt 1 tsp or according to taste

Eno Salt 2 tsp

Mustard Seeds 1 tsp

Oil to temper

Method

Take suji in a deep bowl add curd and salt, mix well.

Add sufficient water to make a medium thick batter.

Cover and keep aside for 1-2 hours.

Take 1-2 tsp oil in a small pan and heat on high flame.

When oil is hot enough add 1 tsp Mustard seeds and let it cracker.

Add this tempering to the batter and mix well.

Now pour sufficient water in idli stand pan and heat it. grease the idli mould.

When water comes to boil mix 2 tsp Eno salt to the suji/ rava/ semolina batter.

Fill the greased idli mould with this batter and place the mould in the boiling water inside the pan.

Note the time and reduced the flame to low after 2-3 minutes. After 20 minutes check if idlies are cooked. For this, use a knife and insert it in the idlis.

If knife does not have batter traces, it means idles are ready.

Remove the idli mould and keep aside for 5 minutes before taking out idlies from it.

Serve with Chutney

Tips

Do not beat too much after adding Eno salt.

Fill the moulds as soon as you mix Eno salt to the idli batter.

If you do not have idli stand you can place idli mould in a pressure cooker but without whistle.

Always keep checking if steam is coming out of the pan (to ensure availability of steam inside the pan).

Make [Idli fry](#) out of it. (If you have big Idli mould cut each idli in four.)

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