

Recipe- Suji Uttapam

Suji/ Semolina Uttapam



Ingredients (2 nos)

Suji/ Semolina 1 small cup

Curd 2 tbsp

Crushed black pepper 1 tsp

Salt according to taste

Chopper onion 2 tbsp

Chopper tomato 2 tbsp

Chopper capsicum 2 tbsp

Method

- Take suji in a deep bowl add curd and salt, mix well.
- Add sufficient water to make a thick paste.
- Cover and keep aside for 0.5-1 hours.
- Heat a non stick tawa on a medium flame.
- Apply some oil and pour half of the suji batter on tawa.
- Spread in thick layer (around 0.5 inch thick) making a round shape.
- after spreading it on tawa reduce the flame to low.
- And start sprinkle all the vegetables (use only half of quantity)
- When done spread a layer of paneer and sprinkle salt and crushed black pepper.
- Press gently with a flat spoon and spread 1-2 tsp of oil on the top.
- Now check if uttapam has started leaving sides flip it very carefully.
- Fry other side as well at low flame for around 4-5 minutes
- Check if done turn it again n fry on medium heat for 1-2 minute.

- Serve hot with ketchup or chutney.

You can use yellow or red capsicum as well to make the dish more colorful.

Be very careful when you flip the uttapam as it might break. according to your child taste and tolerance.