



Guliyappa/Paddu

Tell the story of the recipe..

Ingredients

How many servings?

2 cups Idli batter

1 tbsp chopped Carrot

1 tbsp chopped Potato

1/2 tbsp chopped Ginger

1/2 tbsp chopped Green chilly

1 tbsp Groundnuts

1 tbsp mix of Chana & Urad daal

Salt

Steps

How long to cook?

- 1 In a small wok, take 1/2 tbsp oil & fry groundnuts, chana daal & urad dal. Now, in a bowl, add batter, chopped vegetables, salt & mix well.
- 2 Take Appam patra, lightly grease with cooking oil. Using a spoon add little mixture to all molds in plate
- 3 Let it cook for 10 mins. Now turn each paddu to roast from other side.
- 4 Serve hot with tomato ketchup or coconut