



## Idli with a twist

This is my run-time experiment!!

Was making idlis for my breakfast dabba... when I thought of adding a twist to it..

I am crazily in love with my new Vaya tyffyn, so now I am able to carry both breakfast & lunch without the need of reheating food. So that adds to motivation of cooking both meals in early morning.. :D

### Ingredients

How many servings?

2 cups Idli batter

2 tbsp grated carrot

1 tsp chopped dry red-chilly

1 tsp sesame seeds

1 tsp curry leaves

1 tsp mustard seeds

4 cashews

Salt

### Steps

How long to cook?

1 Add salt to idli batter & mix well.

2 Now, grease the idli plates & using a ladle, pour little idli batter in each cavity filling less than half depth

3 Now, add grated carrot, chopped dry chillies, curry leaves, mustard seeds, sesame seeds on top of each half filled cavity

4 Pour some idli batter again over each cavity to cover the previous layer. Add 1 cashew on top of each filled cavity

5 Steam for 15mins. Take out & serve idlis with