

Wheat rava pancake

Ingredients

- 1. Wheat rava -2cups*
- 2. Grated coconut-1cup*
- 3. Chopped Green chillies-3*
- 4. Grated Ginger -2tsp*
- 5. Shredded cabbage-1cup*
- 6. Chopped curry leaves and coriander leaves-1/2cup*
- 7. Salt and cooking oil/ghee*

Banana leaves cut into square pieces to spread pan cakes-3-4pieces



Method

Mix all the ingredients mentioned above 1 to 7 except oil by adding water and make batter in such a way that you can spread it over the banana leaf easily.



Spread the batter over the banana leaf and place it over the hot tava for 3 minutes. Remove the leaf from the top of the pancake and sprinkle oil or ghee liberally. Cook both the sides till golden brown spots appear.



Serve hot with cutney and sauce of your choice.



OM SHANTI