

Recipe

Kanjeevaram (Kanchipuram) Idli

By

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Ingredients

- Par boiled rice - 1 cup
- Raw rice - 1 cup
- Split black gram or urad dal - $\frac{3}{4}$ cup
- Dried ginger (sukku in Tamil) - small piece
- Asafetida - 2 pinch
- Cooking soda - pinch (optional)

- Salt - as per taste

For seasoning:

- Mustard - 1 tsp
- Urad dal - 1 tsp
- Bengal gram - 1 tsp
- Chopped cashew nut - 1 big tbsp
- Crushed pepper - 1 tbsp
- Cumin seed - 1 tsp
- Chopped green chili - 3 no
- Curry leaves - few
- Ghee - 2 tsp
- Oil - 2 tsp

Preparation

1. Soak raw rice and parboiled rice together for 3 hours in a vessel; soak urad dal for half an hour.
2. Grind soaked dal to a paste (no need to grind more; it can be slightly coarse).
3. And also grind rice to a coarse paste.
4. Mix both rice and dal paste; the batter should be like idly batter; add dry ginger powder, asafetida powder, salt and mix well.
5. Keep it for fermentation (it may take 8 to 10 hours depending on hot/cold climate).
6. Heat a pan add oil or ghee; add mustard, urad dal, Bengal gram and fry well.
7. Add cashew nut, crushed pepper, cumin seed, chopped green chili, curry leaves; fry well and remove; when it cools little, add in the batter.
8. Add cooking soda also and mix well; the batter is ready.
9. Grease small containers fill three-fourth with batter and steam cook for 10 to 15 minutes or till done.
10. Serve hot with any chutney.

Serves

4-5 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**