

### Ingredients

Quantity	Measure	Ingredients	Description
A	Little	Salt	To Taste
One	Kilogram	Rice, Raw	Surai Tandool - a thin grain vari
2	Tablespoons		
Cooking Oil			
For frying.			

### Method:

Soak the [raw&nbsp;rice](#) in water, overnight, and grind the next day with salt to taste. Make a batter of medium consistency.

Heat the frying pan with some cooking oil in it. You will know that the oil is properly heated, if you sprinkle a drop or two of water in the pan, and when the spluttering stops, the oil is properly heated. Pour a ladle full of batter on a heated flat frying pan, and cover it with a lid. Remove it when properly fried with a flat ladle. The surface of the pan cakes, is perforated with small holes..

They are called "pan pole" in Konkani.