

Rice Pancake with Jaggery

Written by Kerala Recipe

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1 cup Raw Rice - soak in hot water for 2 hours

1/2 cup jaggery syrup

1/2 cup cooked rice

1/2 cup grted coconut

1/2 tsp Jeera (cumin seeds)

1 1/2 tbsp coconut slices/bits.

A few sliced shallots, (bulbs of the onion leeks)

some cashew nuts

some raisins,

little baking soda

salt to taste

1 bowl coconut or plain water

2 tbsp cooking oil

method

Grind soaked raw rice, the cooked rice, grated coconut and jeera, into a thick batter. While grinding add the coconut water or plain water. When the batter is ready, add the baking soda, salt and jaggery syrup. Mix well. Batter should be smooth and flowing easily from the spoon.

Heat oil in a pan, when it turns hot, drop the coconut slices in the pan, and fry till they turn brown. Take the pieces from the pan and keep them aside. Fry the cashewnuts next when browned, take them out and keep them aside. Fry the raisins the same way and keep them aside. Fry the shallot pieces the same way. When browned, put the flame off, and take the shallots and take them out.

After half an hour of keep the batter aside, add the come of fried coconut slices and other ingredients fried and kept aside. Mix them well in the batter. Heat oil in the same pan,

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and put the batter mixed with fried ingredients. Cook with closed pan, on slow fire for five minutes, and then add rest of the fried ingredients into the batter cover the pan, and cook for 20 minutes. By inserting a toothpick, see if the batter is cooked or not. If it comes out clean, put off the stove and allow it to cool.

Take the pancake, in a serving dish to serve.