

Ingredients

Quantity	Measure	Ingredients	Description
15	units	Allu Leaves	preferably brown s
10	Nos	Chillies, Red Dry	dry, to powder.
2	Teacup	Flour, Gram /Chana Ata	
1	Teaspoon	Jeera/Cumin Seeds	to be powdered
A	Little	Salt	
1	Inch	Turmeric/Haldi	to be powdered

Method

1. Wash the leaves.
3. Powder all the masala, and mix it with the gram flour and with a little water, make it into a thick paste.
3. Spread the paste on the leaf and roll it. Put the rolled leaves on the middle tray of the Thondor and steam.
4. You can cut into small pieces.