

Ingredients

Quantity	Measure	Ingredients	Description
3	Medium	Chillies Green	Cut in bits for taste. Optional
1	Teaspoon	Chilly Powder, Red	For pungency. Can vary quantity
	As Required	Coriander Leaves (Kothamir)	Washed and cut in pieces
	As Required	Curds	For blending the mixture.
1	Teaspoon	Dhania Jeera Powder	For flavor and taste
1/2	Teacup	Flour, Gram /Chana Ata	To Bind the rice pulp Add more if needed
2	Teacup	Rice, cooked (left-over)	To be smashed into a thick pulp
	As Required	Salt	To taste

Method

Smash left over cooked rice, the next day, and add to it gram flour to bind it with enough curds to make it a thick dough. Add chilly power, dhania jeera powder, minced coriander leaves and minced green chilles and add salt to taste.

Make thick flat cakes by placing a spoonful of dough on a heated non-stick flat dosa frying pan, and flatten it making a round shape, with a metal spatula, and fry with a little oil to coat the surface of the pan.

Serve it for breakfast.