

Ingredients

Quantity	Measure	Ingredients	Description
Half	Kilogram	Rice, Boiled	Uncooked, a fat
Half	Kilogram	Rice, Raw	Uncooked, a thi
Half	Kilogram	Dhal, Urid	

Method:

Soak the rice and dhal separately over-night, and grind them separately the next day. Mix all the batter of rice, and urid dhal. The batter should not be watery nor very thick.

Place a non stick frying pan on the stove and smear a little ghee. You may cut half and onion and prick a fork to the curved side and use it as a brush to dip it in oil and smear the frying pan. Pour a ladle full of batter, on the heated pan. Cover it with a lid. Allow it to cook for ten minutes, (or for a time you find from your experience) and then remove it with a flat ladle, called kailato. Put the rice pancake, on a wicker basket, lined with a muslin cloth.

Note

Ukda chawal is rice par-boiled and then the husk is removed. It is a fat variety of rice, which is whitish in colour.