



Khandavi (Khamani)



<http://www.swaminarayan.nu/>

Ingredients:

1 cup plain yogurt
1 cup chickpea flour/ Besan
1 ½ cup water
salt

Topping:

1 ½ tbsp. oil
2 tsp. mustard seeds
chopped cilantro
shredded coconut

Method:

Mix all ingredients above with whisk and make smooth batter. Put the batter container in the presser cooker and cook this on the water until 10 to 12 whistles. Wait for few minutes then open the cooker and stir the cooked batter and put that on the gas stove for 2 minutes while stirring. Spread the batter on the plastic with spreader as thin sheet. After 5 minutes cut it and roll them in khandavi and place all khandavis in a tray. Heat the oil for topping. Put mustard seeds and let it cracked. Then spread on the khandavi and put chopped cilantro and shredded coconut.