# Pesarattu

This is my version of veggie-pesarattu :)
Otherwise pesarattu is made with green grams only.

## Ingredients          How many servings?

**1 cup** Green gram soaked overnight

**1/2 cup** Rice flour

**1/4 cup** Chopped capsicum

**1/4 cup** Chopped carrot

**1/4 cup** Chopped bell peppers

**1 tbsp** Grated ginger

**1 tbsp** Chopped green chilly

Salt

**1 tsp** Garam masala

Oil to cook

## Steps          How long to cook?

1   Grind smooth paste of soaked green grams.

2   Add rice flour to it & add water to make a dropping consistency batter.

3   Add chopped vegetables to this batter.

4   Add salt & garam masala to batter. Mix it properly & check again if it is of dropping consistency

5   Set a non-stick flat pan on gas stove. With stove on high flame, pour batter with a ladle & spread it to a thin layer using base of ladle.

6   Sprinkle some olive oil (or ghee or any other that you use for cooking) & put stove on simmer.

7   Once it firms up, scrape it using wooden ladle & cook from other side.

8   Serve hot with coconut chutney or tomato ketchup.