



Spicy Khandvi Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- 1/3 1/3 Cups Nestlé A+ Curd
- Cup Besan (Gram Flour)
- Pinch Salt (To Taste)
- 1/4 1/4 Teaspoon Turmeric Powder
- Cup Water
- Tablespoon Oil
- 1/2 1/2 Teaspoon Mustard Seeds
- 1/2 1/2 Cup Sprouted Whole Moong
- Teaspoon Black Peppercorns
- gms Coriander Leaves (Chopped)
- Green Chillies (Chopped)
- Tablespoons Fresh Coconut (Grated)

Instruction

1. Prepare ingredients as mentioned in the list. In a saucepan, mix together dahi, besan, turmeric powder, MAGGI Masala-ae-Magic, and salt to taste. Add water to make the batter of pouring consistency. Mix well to remove any lumps.
2. Cook on a high flame, stirring continuously, till the mixture begins to leave the sides of the pan.
3. Pour it immediately on the back of a thali and spread evenly by using a palette knife /spatula to get a very thin sheet. Let it dry for 2 minutes. Apply the coriander chutney over it
4. Heat the oil, add the mustard seeds. When it start to splutter, add the crushed sprouts, black pepper and green chillies. Sprinkle this over the thin layer of cooked besan.
5. Cut into 1½ -2 inch strips and roll into Khandvi. Garnish with chopped coriander leaves and grated coconut.

Nutrition

Carbohydrates	20.62 g
Energy	195.96 kcal
Fats	9.1 g
Protein	8.73 g

30 Minutes

4 Servings