

## Ingredients for Batter

- Eggs ☐ 2 [beaten]
- Thick Coconut Milk ☐ 3/4 cup
- Salt ☐ 1/2 tsp
- Rice Flour ☐ 1.5 cups
- Water ☐ Some

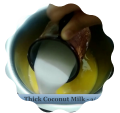
## Ingredients for Onion Masala

- Oil ☐ 2 tbsp
- Onion ☐ 2 [finely chopped]
- Green Chilly ☐ 2 [finely chopped]
- Turmeric Powder ☐ 1/4 tsp
- Salt ☐ 1/4 tsp
- Coriander leaves ☐ 2 tbsp [finely chopped]

## Step 1 - Rice Pre-Preparation



- ☐ Take a wide bowl or vessel and add two beaten eggs into it.



- ☐ Pour 3/4 cup of thick coconut milk.



- ☐ Add 1/2 tsp of salt and mix well.



- ☐ Add 1.5 cups of rice flour into it.



- ☐ Mix it well. You've to make it like a thick batter.



- ☐ You can add water gradually then and there while kneading it to get that thick consistency.



- ☐ Now the thick batter is ready.



- ☐ Keep it aside and let it rest for either 6-7 hours or overnight.

## Step 2 - Onion Masala Preparation



- ☐ Take a pan with 2 tbsp of oil.



- ☐ Add two finely chopped onions.



- ☐ Add two finely chopped green chilly.



- ☐ Add 1/4 tsp of turmeric powder.



- ☐ Add 1/4 tsp of salt.



- ☐ Fry it with medium heat for 3-4 minutes till the raw smell goes out..



- ☐ Add 2 tbsp of finely chopped coriander leaves.



- ☐ Mix it well.



- ☐ Add this onion masala into the batter just before making rice pancake.



- ☐ Please do not combine it earlier. Mix it well.



- ☐ Add little water to adjust the consistency as well if needed.



- ☐ Now the consistency must sound like an idly batter.

## Step 3 - Making Rice Pancakes



- ☐ Retake a pan and heat oil for frying. Keep the flame with medium heat.



- ☐ Pour one spoonful of batter but do not spread it. It must be thick enough.



- ☐ Cover it with a lid and cook one side well.



- ☐ Turn it over to make the batter fry on all sides.



- ☐ Cover with lid again till it gets cooked.



- ☐ Now, a rice pancake is ready. You can repeat the process until the dough is available.

- ☐ You can enjoy these rice pancakes with chicken curry or mutton curry!

