

Savoury pancakes

2 cups gram flour
1 tablespoon yoghurt
1 1/2 cups water
1 potato
1 carrot
1 green capsicum pepper
1 onion
6 mushrooms - optional
1 green chilli
1 inch knot ginger
Juice of 1/2 lemon
Spices & seasoning:
1 teaspoon cumin seeds
1 teaspoon caroms seeds
1 1/2 teaspoon salt
1/2 teaspoons red chilli powder
1/2 teaspoon ground black pepper

Oil to fry

Method

1. In a mixing bowl, sieve the chickpea flour
2. Whisk in yoghurt, lemon juice & half the water to a medium thickness batter. If the batter looks thick, then stir more water, a little at a time, until consistency looks right. Stir in the spices & seasoning
3. Using a food processor, chop all the vegetables & remaining ingredients to quite fine pieces.
4. Mix the chopped vegetables into the batter
5. Heat 1 tablespoon of oil in a frying pan, & pour a ladleful of batter in the frying pan & spread it out fairly thinly & wait for it to change colour
6. Drizzle a tablespoon of oil & flip the pancake over. Let the pancake go a golden brown colour.
7. Serve hot with a chutney or yoghurt dip

Note!

Allergens:

Milk