

## *Idli and Coconut Chutney*

### *Ingredients*

1/4 cup white urad dal  
3/4 cup rice  
water for blending  
1 tsp baking soda  
salt to taste (about 1/2 tsp)

1 cup grated or fresh chopped coconut  
5 dried chilies  
1 tbsp lemon juice  
3/4 cup water  
salt to taste

This recipe makes about 16 idlis.



### *Instructions*

Soak the dal and rice overnight. Drain and blend, adding water to make a consistency like pancake batter. Allow to rest for 3 hours.

Grease the idli maker and mix the baking soda and salt with the batter. Pour batter in the molds and steam for about 20-30 minutes until cooked.

For the coconut chutney, roast chilies; then blend with the coconut, lemon juice, water and salt.

Idli and chutney are ready to offer.