

RECIPE

# Idli with Nutella®

Medium

8 h 0 min



## INGREDIENTS

for 4 portions

- 1 Cup Regular Rice
- ½ Cup of Split Urad Dal (Black gram)
- ¾ Cup of thick Poha (Flattened Rice)
- 1/3 tsp Methi Seeds (Fenugreek Seeds)
- Water as required
- Salt as per taste
- Oil for Cooking
- Nutella® 120g
- Fruits as per choice



**To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!**

## METHOD

- 1 Combine the rice, urad dal, Poha and fenugreek seeds in a deep bowl, soak it in enough water for 4 hours
- 2 Drain the rice, urad dal, Poha and fenugreek seeds, blend it in a mixer to form smooth paste using approx. 1 cup of water. Transfer the mixture into a deep bowl and add the salt and mix well.
- 3 Cover and ferment in a warm place for 8 hours.
- 4 Grease the idli moulds with oil.
- 5 Pour the batter in the moulds, steam the idli in a pressure cooker or a steamer.
- 6 Steam for 10-12 mins or till done.
- 7 Place the cooked idli's into a plate, spread 15g of Nutella® over the idli & serve with freshly cut fruits of your choice.