

Recipe Name: Rava Kakdi Thalipeeth Recipe
(Maharashtrian Style Semolina-Cucumber Flatbread)

Diet Type:

Course: Indian Breakfast

Cuisine: Maharashtrian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 1 cup Sooji (Semolina/ Rava)	4
• 2 Cucumbers - peeled and coarsely grated	
• 3 Green Chillies - finely chopped or crushed (adjust to taste)	
• 3 tablespoons Curd (Dahi / Yogurt)	
• Coriander (Dhania) Leaves - a small bunch	
• Ghee - Ghee as required for cooking the thalipeeth (~ 2-3 tablespoons)	
• Salt - to taste	

Preparation

- To begin making Rava Kakdi Thalipeeth Recipe (Maharashtrian Style Semolina-Cucumber Flatbread) first stir together semolina, cucumber, chillies, coriander leaves, curd and salt in a mixing bowl.
- Add water as required (about 2-3 tablespoon) to make a dough that just holds all the ingredients together.
- The cucumber will also release some water as it mixes, so add water cautiously so that the dough doesn't lose stiffness.
- Cover the bowl and keep the dough in it aside for 15-20 minutes to rest.
- Add more water if required to make a pliable dough.
- Divide the dough in 4-5 portions.
- Grease a flat skillet with some ghee.
- Place 1 portion of the dough on the greased pan and pat to make a thin circle (about 6 inches) With your finger make one hole in the centre of the patted dough and 4 more round it.
- Drizzle few drops of ghee in these holes.
- Place the pan on low heat.
- Cover and cook till the underside turns brown.



- Flip the Thalipeeth and cook for a minute or till done, on low heat.
- Repeat this procedure with the rest of the dough portions, patting the thalipeeth directly on the skillet.
- Serve Rava Kakdi Thalipeeth Recipe (Maharashtrian Style Semolina-Cucumber Flatbread) with your favourite Red Chilli Thecha (Maharashtrian style Red chilli chutney Recipe) or Green Coriander and Coconut Chutney Recipe and dahi (yogurt) for a comforting breakfast or a mini meal.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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