

Recipe Name: Dibba Rotti/Minapa Rotti Recipe (Pan Idli Recipe)
Diet Type: Vegetarian
Course: South Indian Breakfast
Cuisine: Andhra
Quantity:



Ingredients

Ingredient	Quantity
• 1 cup Rice rava	4
• 1/2 cup White Urad Dal (Whole)	
• 1 tablespoon Cumin seeds (Jeera)	
• Salt - to taste	
• Sunflower Oil - for cooking	

Preparation

- To begin making the Dibba Rotti/Minapa Rotti Recipe soak the urad dal in water for at least 4 hours.
- Grind the urad dal with water in a grinder to a thick batter.
- Mix this with the rest of the ingredients and adjust the consistency to a thick dosa batter.
- Heat a flat bottomed pan, add 4 tablespoon oil and once it becomes very hot.
- Carefully pour all the batter on to the pan.
- Cover and cook for 15 minutes.
- Flip it gently onto other side and cook for another 5 minutes and serve.

Macronutrients

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