

Recipe Name: How To Make Homemade Idiyappam
Recipe - Rice Sevai Recipe

Diet Type:

Course: South Indian Breakfast

Cuisine: South Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 2 cups Rice	4
• Water - for soaking & grinding	
• Salt - to taste	

Preparation

- To begin making Idiyappam/Sevai Recipe, first wash and soak the rice in water, such that the rice is completely immersed in water.
- Let it soak for about 2 hours.
- Transfer to a mixer and grind to get a smooth paste.
- It must be of semi-thick pouring consistency and not of a liquid consistency.

- Once the rice idlis are steamed we will make the sevai.

- This is the most crucial stage.
- The idlis should be hot when you press to make the noodles.
- If it turns cold you will not be able to press the dumplings to get the noodles.
- Proceed to hot press one at a time by turning the wheels of the sevai nazhi to get the uber soft noodles.
- Continue till you are done with all the sevai idli.
- Transfer the sevai/ idiyappam to a large bowl as and when you finish.
- The homemade sevai/ idiyappam is now ready to be flavoured or eaten.



Macronutrients

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