



Besan Chilla by Shivani from Shivani's Kitchen

www.shivaniskitchen.ca

Ingredients

- 1 cup besan (chickpea flour) – 100 grams
- ¼ cup finely chopped onions or 1 small onion
- ¼ cup finely chopped tomatoes or 1 small tomato
- ¼ cup chopped coriander leaves (cilantro) (optional)
- ½ to ¾ teaspoon finely chopped green chillies (optional)
- ½ teaspoon finely chopped ginger
- 2 to 3 pinches turmeric powder (ground turmeric)
- ¼ teaspoon red chili powder
- ½ to ¾ cup water or add as required
- salt as required
- oil as required

Instructions

Making Chilla Batter

Take the gram flour in a mixing bowl.

- Add the onions, tomatoes, ginger, green chillies ground spices, coriander leaves and salt.
- First add ½ cup water and with a wired whisk begin to mix.
- If the batter looks thick, then add 1 to 3 tablespoons more water. Depending on the quality and texture of besan, you can add less or more water.
- Mix to a smooth flowing consistency in the batter. Break lumps if any while mixing batter.

Cooking Besan Chilla

- Heat a frying pan or a skillet on a low to medium-low heat. You can use an iron skillet or a non-stick pan. If using iron skillet or tawa, then spread a bit of oil on it.
- Let the pan become medium hot. Then take a ladle full of the batter and pour on the pan
- Gently with the back of the ladle, begin to spread the batter.
- Spread lightly and gently so that the chilla does not break.
- On a low flame cook the chilla till the top begins to look cooked.
- Then drizzle ½ to 1 teaspoon oil on the chilla at the edges and all around.
- Continue to cook till the base gets light golden.
- Flip and now cook the other side.
- Cook this side until you see golden spots on the chilla.



- Fold and serve chilla hot or warm. Besan chilla are best had hot. But if you are not able to serve them hot, then place them in a roti basket or casserole. They remain warm and can be served later.
- Enjoy besan chilla as it is or with a side dip of coriander chutney or with tomato ketchup. You can serve it with plain curd (yogurt) or raita.

For the korma:

- 1 medium potato peeled and diced
- 1 cup frozen peas
- 1/2 cup carrots peeled and diced
- 1 cup bean chopped
- 1 tub of Shivani's korma sauce 300 gm

Let us make it!

- Boil your carrots and potatoes in water until they are 90 percent cooked. Add your other veggies in the boiling water at the later stage.
- Strain the water
- Add the veggies to the korma sauce add salt and let it all cook together at a medium flame for 10 mins.
- For more thinner consistency if you want you can add 1 cup of water.
- Garnish with cilantro leaves and your veg korma is ready.

In India, we also garnish it with fried cashews and raisins.