**Tricolour Instant Idli**

**INGREDIENTS**

Semolina 250 g

Curd 100g

Tomatoes 5-6

Mint leaves 1 small bunch

Coriander leaves 1 small bunch

Salt 1 tbsp

Cashewnuts / Raisins for garnishing

Eno 1 packet

**METHOD**

1. Mix semolina with curd to make a thick paste (add water if needed).Allow the paste to settle down.Ferment it for about one hour.Add salt , ‘ajwayan’ and pepper.
2. Prepare fresh tomato puree and green chutney.
3. Divide the semolina curd paste into three eqal parts.Add thick tomato puree to one part and little mint chutney to the second part.Third part shall be left white.
4. Now add/ mix one Eno sachet to each part.Fill the idli moulds with tricolor paste little below than the brim. Garnish with cashewnuts or raisins Microwave for about 4-5 minutes.

**Note :** Tomato sauce can be used in place of tomato puree.