

## **Mangodi**

<b>Ingredient</b>	<b>Quantity</b>	<b>Unit</b>
Yellow Moong Dal (Moong Wash)	75	Grams
White Urad Dal (Urad Wash)	25	Grams
Whole Cumin	2	Grams
Salt	To	Taste

### **Method:**

1. Grind all the ingredients into a fine paste with water.
2. In a tray, using a squeeze bottle, pipe the mangodi mixture and let it rest for about 5 mins.
3. Bake the mangodi in the oven at 80 Deg C for 75 minutes.
4. After baking, let it rest. It's ready to use