

Tofu/Ricotta stuffed Moong Dal Crepes by Chef Dev Nishtha

Allergens: Soy

Ingredients for Crepe

- 1 cup Yellow Mung Dal
- ½ Serrano (optional)
- ¼ tsp Turmeric
- ½ tsp Salt
- 1 pinch Hing (Asafetida)
- 3-4 tbsp Water
- ½ tsp Cumin
- ¼ tsp Baking Soda
- Oil/spray of choice

Directions for Crepe

1. Wash and soak dal for a minimum of 3 hours.
2. Add to a blender with all the ingredients and make a smooth batter of thick tomato soup consistency.
3. Heat a skillet or non-stick over medium-high and coat/brush/ spray the surface.
4. Pour a ladle full over it and spread to a medium consistency.
5. Cook till bubbles appear and slight browning, turn and cook on the other side for a further 30 seconds. Remove from skillet.
6. Make crepes from all the batter and keep them aside.

Ingredients for Stuffing

- ½ cup crumbled Ricotta/Firm Tofu
- ¼ tsp Salt
- ¼ tsp Pepper
- 3 tbsp chopped Onion
- 1 tbsp chopped Cilantro
- ½ Serrano (optional)
- 2 tsp Oil of choice

Directions for Stuffing

1. Heat a wok or pan on medium heat, add oil.
2. Add cumin and allow to sputter.
3. Immediately add chopped onion and serrano.
4. Sautee till translucent, add tofu/ricotta.
5. Mix well and add salt and pepper.
6. Cook till properly warmed through.
7. Take off from heat and garnish with chopped cilantro.

Assembly

Take a crepe, lay it flat on the chopping board, add filling to one side, and roll up the crepe in a cylindrical form (similar to a roll-up). Cut into small pieces and enjoy with green salsa or chutney of choice.