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## Vegetarian Plain Hoppers Recipe For Cook

Cooking plain hoppers is relatively simple once you get the hang of it. Here's a step-by-step guide to help you make these delicious rice flour hoppers:

### Ingredients:

- 1 cup rice flour
- 1/2 cup all-purpose flour
- 1 cup water (adjust as needed)
- 1/2 cup coconut milk
- 1/2 teaspoon active dry yeast
- 1/2 teaspoon sugar
- 1/2 teaspoon salt

# Instructions:

1.

## **Prepare the Yeast:**

- Dissolve the yeast and sugar in about 2 tablespoons of warm water (not hot, about 100°F or 37°C). Let it sit for 5-10 minutes until it becomes frothy. This step activates the yeast.

2. **Make the Batter:**

- In a large mixing bowl, combine the rice flour, all-purpose flour, and salt.
- Add the activated yeast mixture, water, and coconut milk to the dry ingredients. Mix well until you get a smooth batter. The batter should be slightly thick but pourable. You may need to adjust the water to get the right consistency.

3. **Ferment the Batter:**

- Cover the bowl with a clean cloth or plastic wrap and let it sit in a warm place for 4-6 hours or overnight. The batter should become slightly bubbly and expand as it ferments. If you're short on time, a few hours of fermentation will still work, but longer fermentation improves the flavor and texture.

4. **Heat the Hopper Pan:**

- Heat a special hopper pan or a small non-stick skillet over medium heat. If using a non-stick skillet, you might want to lightly grease it with oil.

## 5. Cook the Hoppers:

- Once the pan is hot, pour a ladleful of batter into the center. Quickly tilt and swirl the pan to spread the batter in a circular motion, creating a thin layer that coats the sides of the pan.
- Cover the pan with a lid and let it cook for 2-3 minutes. The edges should become crispy, and the center should be soft and cooked through. The lid helps to steam the batter, creating a soft center while the edges crisp up.

## 6. Serve:

- Gently remove the hopper from the pan using a spatula. Serve it warm with your favorite accompaniments like sambol, curry, or even just a drizzle of honey.

## Tips:

- If the batter is too thick, add a little more water to achieve the right consistency.
- If you're using a non-stick pan, make sure it's well-heated before adding the batter to avoid sticking.