

SÜD INDIEN

DOSA



Dosa also called as dosai (in Tamil language) is a famous and popular South Indian breakfast or snack in India as well as in the rest of the world. Dosa is basically crispy or soft crepes made with ground and fermented lentil and rice batter.

Dish: Dosa

Cuisine: South Indian

Prep Time: 10 minutes

Cook Time: 50 minutes

for dosa batter:

- 1½ cup red rice
- 1½ cup raw rice
- 1 tsp fenugreek
- 1 cup urad dal
- 2 tbsp chana dal
- 2 tbsp urad dal
- 1 cup poha / avalakki

how to make style masala dosa batter:

1. firstly, in a large bowl take 1½ cup red rice, 1½ cup raw rice and 1 tsp methi.
2. rinse well and soak the rice for 5 hours.
3. also soak 1 cup urad dal, 2 tbsp chana dal and 2 tbsp urad dal for 2 hours.
4. drain off the water from the dal and transfer it to the grinder.
5. grind for 30 minutes, adding water as required.
6. make sure to have soft and fluffy urad dal batter.
7. transfer the urad dal batter to a large vessel and keep it aside.
8. in the same grinder, add soaked rice, 1 cup poha.
9. grind the rice to coarse batter adding water as required.
10. transfer the rice batter to the same bowl.
11. mix well, making sure everything is well combined.
12. cover and ferment the batter for 8 hours or until the batter is well fermented. if you are living in a cold climate then you can keep it in an instant pot (yoghurt mode) or in the oven (just heat the oven until it turns slightly warm and then turn off) to ferment.
13. after the batter has fermented well, mix gently adding salt as required. dosa batter is ready to make dosa.

After Grinding the batter, Take a flat pan and place it on medium heat. Pour 1 cup of batter on the hot pan like flat crepes and flip it to cook evenly.

Pair this dosa with Indian style chutney or Sambar