

# *Dosa* *Recipes*

# Tofu - Neer Dosa

## Ingredients

2 cups raw rice

1/2 cup of tofu (any variety soft, firm, extra firm)

salt to taste

1/2 tsp jeera

## Method

Wash and soak rice for 2 hours.

Grind with tofu to a fine paste.

Add jeera seeds (optional).

Add water to make the batter thinner than the normal dosa batter.

Heat tava, apply oil and splash 1 ladle of batter on the tava to form a dosa. (Note that the batter cannot be spread with the ladle on the tava like other dosas).

Cover it and leave it for 2 minutes and turn it over on the tava carefully.

Let it stay for a couple of minutes, uncovered.

Remove and serve with spicy chutney or chicken curry.

# Rag Tag Dosa

## Ingredients

semolina/rava - 1 cup

flour(preferably wheat flour) -1 cup

lassi -1 -2 cups to get a loose paste.(or plain water and lime juice can do)

finely cut onion - 1

1/4 tsp each chilli powder and pepper powder

ginger 1", finely sliced (an even use readymade ginger paste)

coriander leaves - 1 small bunch.

jeera-1 teaspoon

hing-solid pinch

salt (-about 1 tsp(according to taste)

optional shredded carrot/cabbage/capsicum/radish/or few methi leaves/palak finely cut)-  
just a little.

## Method

Mix the atta, semolina, add salt and hing and mix into loose paste, with lassi or water and lime juice or plain water.

Add the other ingredients and mix well.

Heat the tava, spread a little oil with half an onion (spreads evenly and better that way) and pour a big ladle of the dough and move the tava around to ensure it spreads.

Turn over after two minutes.

And then just eat it. If you think you want it. Have it with anything on hand. Even plain salted butter!

# Dosa

## Ingredients

split black gram (urad dal)

rice flour

## Method

Soak 1 cup of urad dal for 3 hrs.

Grind it adding water to smooth consistency.

Then add 2 cups of rice flour. To it and add salt and let it ferment overnight.

Make thin dosas and it comes out very crisp and tasty.

# Set Dosa

## Ingredients

1/4 cup roasted gram dal  
1/4 cup grated coconut.  
3-4 green chillies  
a small piece of tamarind  
1 tbsp coriander leaves  
salt to taste

## For seasoning :

1 tbsp oil  
1 tsp mustard seeds  
1 pinch of asafoetida  
1 tsp urad dal

## Method

Soak the urad dal and poha for 4-5 hours. Grind it finely to a paste with water. Add rice flour and salt to the paste and mix well. You can add more water to get the required consistency.

Store the dough in a large vessel in a warm place for at least 8 hours for it to ferment well. Heat tava. Pour a tablespoon of dough on the tava. Do not make it very thin.

Prepare small round dosas of approximately 10 cm diameter with little oil. Cover it and let it cook for a few minutes.

When the dosa is red, turn the dosa and cook on the other side. Serve a 'set' of 3 dosas topped with butter or ghee and chutney.

Grind all the ingredients for chutney with water. The chutney should be watery.

## Seasoning:

Heat oil in a small pan. Add all the ingredients for seasoning. When the mustard seed splutters, remove the pan from heat and gently pour over chutney. Mix well and serve.

# Quick Dosa

## Ingredients

1 cup of rava  
half cup of grated coconut  
2 green chillies  
salt  
water (to mix)  
oil (to fry)

## Method

Mix rava + grated coconut + green chillies + salt. Add water to make it a paste form.

Heat the tava, pat the above just like roti and then after few seconds add oil.

Its very easy and tastes good with Ginger Chutney. Try this; this is really dosa with the difference!

# Rawa Dosa

## Ingredients

sooji / rawa - 1 cup

green chillies - 5 (increase or decrease the quantity depending on your spice level)

jeera - half a tsp (optional)

onions - 2 medium

cilantro - a small bunch

curry leaves - a few

coconut grating - about two tbsp.

salt to taste.

water.

## Method

Fry rawa like you would for upma. (I fry rawa in big quantities and store for ready use. In fact, this prevents the rawa from getting spoilt/worms too.)

Allow it to cool a bit. Finely chop Onions, green chillies & cilantro (coriander leaves) and add it to the rawa. Add salt, jeera, curry leaves and required amount of water for dosa consistency & mix really well.

After a few minutes you will notice that the batter absorbs water and becomes thicker. Add little more water and mix well till you get the right consistency.

When the consistency is okay, start making dosas. Grease the griddle / tawa well. Add oil droplets to the dosa to cook it well on both sides.

When the dosa starts browning faintly in patches, you know it's done. Smear a little ghee on the dosa (Sometimes it's okay to forget the calorie-count!).

# Sweet Dosa

## Ingredients

Raw rice - 1 Cup

Rice flakes - 1 tbsp

Methi seeds - 1 small spoon

Jaggery - Half Cup

Coconut - 1/4 Cup

(If you want you can add little elaichi)

## Method

Soak raw rice, rice flakes and methi seeds together in water for one hour

Grind them nicely with coconut and jaggery.

Put the tava on the gas and prepare dosa by adding little oil. (The gas should be in sim)

The dosa could be served with ghee or butter.

# Spicy Dosa

## Ingredients

rice-3 cups  
toor dal-1/2 cup  
channa dal- 1/2 cup  
coarsely crushed black pepper  
freshly grated coconut  
1 whole bunch of finely chopped cilantro  
finely chopped green chillies  
cumin  
salt  
oil

## Method

Blend the rice coarsely in a blender.

Blend even the dals coarsely in a blender.

Soak all the 3 powders in Luke warm water adding sufficient salt. Make sure to add the water just enough to cover the mixture (make the batter a little thicker than the dosa batter).

Let the mixture set for about one and half an hour.

Add cumin, green chillies, coconut, coriander & crushed black pepper to the mixture & mix well.

Mean while heat a griddle & grease it with a tsp. of oil.

Ladle a big spoon full of batter into the center of the pan and spread it around in a circular fashion (from inside out) shaping the batter into a thick dosa.

Wait for few seconds and then take a tsp. of oil and spread it over the edges of the dosa.

When the edges turn golden, flip the dosa on the other side. Again add a tsp. of oil & cook it for a minute.

Serve the dosa with butter.

# Spinach Dosa

## Ingredients

wheat flour - 1 cup  
besan - 1 cup  
chopped spinach - 200 gms.  
onion - 1 (big)  
green chillies - 5 (chopped)  
curry leaves - 4-5 leaves  
salt to taste

## Method

In a mixing bowl, put all the ingredients and mix them well with water to form a thin batter. Then keep it aside for 5-10 mts.

Heat a non stick pan. Pour the batter to form a dosa. Drop a spoon of oil on the sides to make it crisper. Once its cooked on one side, turn the dosa to the other side so that it gets cooked well.

Repeat the same process for other dosas also.

Serve the dosa with butter.

# Sada Dosa

## Ingredients

1 cup plain rice  
1 cup parboiled rice  
1/4 cup white urad dal  
1/2 tsp. methi (fenugreek) seeds  
1 /2 tsp soda bi carbonate  
1/2 cup curds  
10-12 tsps. ghee or oil as preferred  
water for grinding

## Method

Wash the rice and dal together. Add plenty of water and methi seeds. Allow to soak for 7-8 hours or overnight.

Re wash the rice by draining the water 2-3 times. Grind to a paste. Rawa-like grains should be felt in the batter.

Add soda bicarb and salt and mix well. Keep aside in a warm place for 8-10 hours. Beat the curds well.

Add to the batter, add more water if required. The consistency of the batter should be thick enough to thickly coat on a spoon when dipped.

Heat the iron griddle or non-stick tawa well. Pour a spoonful of batter in the centre, spread with the back of the spoon to a thin round.

Pour a tsp. of ghee or oil over it. Remove with spatula when crisp. Serve hot with chutney and / or sambar.

# Poha Dosa

## Ingredients

2 cups rice  
1 cup poha  
2 tbsp. curds  
salt to taste  
1 tbsp. oil  
oil for shallow frying

## Method

Wash and soak rice and poha separately in plenty of water.

Keep aside for 5 - 6 hours.

Drain and grind separately to a fine paste, using as little water as possible.

Keep aside for 7 -8 hours or overnight.

Add curds and salt and beat well.

Put a serving spoonful of batter on a hot griddle.

Spread just a little, like an omelette.

Sprinkle a tsp. of oil on it. Cover with a plate.

Allow to fry over low heat, till bottom is golden brown.

Serve immediately with any chutney.

## Variation:

A dash of finely chopped onions, green chillies, coriander or cheese may be sprinkled over the dosa, as soon as it is spread. Proceed to cook as above.

# Urad-maida Dosai

## Ingredients

husked black gram (urad) - 1 cup

fenugreek - ½ tsp

all purpose flour (maida) - 2 cups

salt - taste

## Method

Wash and soak urad with fenugreek for 2 hours and grind to a smooth paste. Add salt to taste. Allow to ferment over night.

Mix maida with enough water to form a batter, the consistency of pouring cream. Keep covered over night.

Next morning, the maida will settle at the base as a thick paste with clear water on top. Carefully drain away the water and add the thick paste to the urad batter and mix well.

Add water, if necessary to make a thick pouring batter. Heat a thick flat griddle, preferably non stick, till few drops of water, sprinkled on it sizzle and evaporate quickly.

Lower the flame and pour ½ cup of batter on it. Spread quickly with the back of a ladle in concentric circles to form a thin dosa.

Drizzle some oil all round and on top. Cook till the under side is light brown. Turn the dosa and cook the other side. Serve hot with a chutney.

Put a serving spoonful of batter on a hot griddle. Spread just a little, like an omelette. Sprinkle a tsp. of oil on it. Cover with a plate.

Allow to fry over low heat, till bottom is golden brown. Serve immediately with any chutney.

## Variation:

A dash of finely chopped onions, green chillies, coriander or cheese may be sprinkled over the dosa, as soon as it is spread. Proceed to cook as above.

# Masala Dosa

## Ingredients

1 cup plain rice.  
1 cup parboiled rice.  
1/4 cup white urad dal.  
1/2 tsp. methi (fenugreek) seeds  
1 /2 tsp soda bi carbonate  
1/2 cup curds the batter.  
10-12 tsps. ghee or oil as preferred  
water for grinding

## Method

### For masala:

2 large onions in vertical slices 2 large potatoes boiled and peeled 4-5 green chillies 1  
tbsp. chopped coriander 8-10 cashews halved 1/2 tsp. each urad dal, cumin & mustard  
seeds 2 tbsp. oil 1/4 tsp. turmeric salt to taste

Wash the rice and dal together. Add plenty of water and methi seeds. Allow to soak for 7-  
8 hours or overnight. Re wash the rice by draining the water 2-3 times.

Grind to a paste. Rawa-like grains should be felt in Add soda bicarb and salt and mix well.  
Keep aside in a warm place for 8-10 hours. Beat the curds well.

Add to the batter, add more water if required. The consistency of the batter should be  
enough to thickly coat on a spoon when dipped.

Heat the iron griddle or non-stick tawa well. Pour a spoonful of batter in the centre,  
spread with the back of the spoon to a thin round.

Pour a tsp. of ghee or oil over it. Spread chutney spread over dosa. Place a tbsp. masala  
in the centre.

Fold into triangle to cover masala. Remove with spatula when crisp. Serve hot with chut-  
ney and/or sambar.

Chop potatoes coarsely. Chop green chillies. Heat oil, add cashews and brown lightly.  
Add dal, seeds and splutter.

Add chillies and onions. Fry till tender. Add turmeric, salt, potatoes, coriander. Mix well.

# Mixed Dal Dosa

## Ingredients

1 cup rice  
1/3 cup each yellow moong, channa, urad dal  
2 tbsp. curds  
1/2 tsp. soda bicarb  
2 tbsp. oil  
salt to taste  
oil to shallow fry

## Method

Wash rice separately and dals together. Soak in plenty of water and keep aside for 5-6 hours.

Wet grind the rice till semolina type grain can be felt Wet grind rice till fine. Mix both batters.

Add the curds, salt, soda and oil. Mix well till fluffy and light. Keep aside for 3-4 hours before making dosas.

Heat griddle, pour batter and make as for plain dosas. Serve hot with chutney. Make thin or thick as desired.

# Instant Dosa

## Ingredients

2 cups plain flour (maida)

1 cup gram flour (besan)

1/2 tsp. soda bicarb

2 tbsp. curds

salt to taste

oil to shallow fry

## Method

2 cups plain flour (maida) . 1 cup gram flour (besan). 1/2 tsp. soda bicarb . 2 tbsp. curds .

salt to taste

oil to shallow fry

# Neer Dosa

## Ingredients

2 cups rice, washed and soaked for 3-4 hours  
salt to taste  
oil to shallow fry

## Method

Grind soaked rice to a fine paste.  
Add salt, enough water to make a thin batter.  
Keep aside for 2 hours.  
Heat a dosa griddle, pour 1 ladle full of mixture in centre.  
Spread to make a round flat pancake shape.  
Or tilt griddle in all directions to allow batter to spread thinly.  
When done flip over, drizzle a little oil, cook 1 minute.  
Fold in half and then quarter.  
Serve hot with coconut or green chutney.

# Sago Dosai

## Ingredients

rice flour 3 cups (or u can grind cleaned and washed rice to get the same qty)  
sago 1 cup  
curd to soak sago  
4-5 green chillies chopped fine

## Method

Wash the sago in water first. Soak it in sour curd for 2 hrs.

Grind to a smooth batter and mix with rice flour and add salt.

Add coconut (fresh), green chillies chopped fine, mustard seeds popped in oil.

## Note:

If you are grinding rice, grind rice first and then sago.

Can use to make dosas the same day or next day. They come out very crispy and tasty.  
Use a nonstick tava to pour dosas (preferably).

You can chopped onions too if u like.

# Buttermilk Dosa

## Ingredients

1/2 cup maida  
1/2 cup rava  
1 cup rice flour  
1 cup buttermilk  
1 tsp jeera  
1 green chilli (finely sliced)  
chilli powder  
salt  
hing

## Method

Mix the three flours together in a vessel .

Add chilli powder, green chilli, jeera, hing and salt .

Add buttermilk and mix all the ingredients.

The mixture should be in the consistency of dosa batter.

If the consistency is too thick add water and mix it.

Make dosa's with the batter and serve with chutney.

# Vegetable Dosa

## Ingredients

1 cup wheat flour (atta)  
1 cup maida  
1 cup rice flour  
1 cup rawa  
1/2 cup grated carrot  
1/2 cup grated potato  
1 cup grated onions  
3 to 4 green chillies finely chopped  
a piece of grated ginger.

## Method

Mix all the ingredients in a bowl.

Also add 1/4 spoon of sugar Mix nicely by adding enough water until it forms a batter.

Leave aside for 10 minutes and add finely chopped coriander leaves.

Take a Tava and spread some oil.

Pour the batter (like dosa ) and add some oil.

Slowly turn to the other side after a few minutes .

Once they turn golden brown the Vegetable Dosa is ready.

Tastes great all by itself. U can have this with green chutney, Chundha or even tomato ketchup.

Try it out and let me have your views. It is a ideal snack.

# Tomato Dosa

## Ingredients

ponni rice (pacharisi) - 1 measure  
moong dal (pasiparuppu) - 1/2 measure  
tomatoes - 3 to 4 big  
green chillies - 2  
ginger - a small piece  
hing/perungayam - a small chunk  
salt to taste  
cilantro and curry leaves for garnishing.

## Method

Soak the ponni rice and moong dal for at least 5-6 hours. In the blender first grind tomatoes, chillies, hing, and ginger.

Keep it aside. Then grind the rice and dal mixture until fine. Make sure you don't add too much water while grinding.

To this, add the pureed tomato mixture and blend well. Add the salt to it at this stage.

Keep the batter in the fridge for a good one hour, and then pour it over the tava like any dosa.

This tastes good with chilly powder or a green chutney.

# Maida Dosa

## Ingredients

green chilli (hari mirch)

maida

mustard seeds (rai)

## Method

First take as much quantity of Maida (powder) as you wish to. Mix it with water in such a way that there are no lumps of maida formed and the batter is liquid enough like that of ordinary dosa. Mix it with your hand for better results. Then keep a tadka.

## To Prepare The Dosa

Heat the tawa. Any ordinary dosa tawa. As the maida is sticky you cannot make the dosas as the ordinary ones by pouring the batter and spreading it. Here you have to pour the batter forming a circle starting from the circumference of the circle and gradually coming towards the centre. The slope of the tawa helps the batter to flow in.

Fill in the empty spaces if any between the dosa immediately. Pour oil in and out of the dosa. when it changes colour turn it and pour oil again. When it turns further brown remove it. Serve it with sambhar, sauce or the south Indian chilly chutney. Chopped green chillies and mustard seeds(rai) Take oil in a pan. Put some mustard seeds.

When they crackle remove it from the flame and put green chillies and mix them with a spoon till the chillies turn light green. Then put the tadka on the batter of maida already prepared. Shake well. To Prepare The Dosa Heat the tawa. Any ordinary dosa tawa.

As the maida is sticky you cannot make the dosas as the ordinary ones by pouring the batter and spreading it. Here you have to pour the batter forming a circle starting from the circumference of the circle and gradually coming towards the centre.

The slope of the tawa helps the batter to flow in. Fill in the empty spaces if any between the dosa immediately. Pour oil in and out of the dosa. when it changes colour turn it and pour oil again. When it turns further brown remove it. Serve it with sambhar, sauce or the south Indian chilly chutney.

# Musti Dosa

## Ingredients

2 cups-raw rice  
half cup-urad dal  
1 tbsp-methi seeds  
1 cup-poha  
half cup -grated coconut(fresh)  
salt-as per taste

## Method

Soak rice+ urad dal+methi seeds for 2hrs in water .

Grind the above with the grated coconut. When half done add washed(soaked) poha & grind to a fine thick batter.

Add salt & mix well. Keep aside for 6-8hrs to ferment.

Preheat a non-stick tawa & spread out a ladle full of batter into it. The dosa should be of medium thickness.

Heat it on one side only and serve it hot with onion coconut chutney.

# Methi Dosa

## Ingredients

4 cups rice

3/4th cup urad dal

1/4th cup methi seeds

1/4th cups avalakki

## Method

Soak all the above ingredients for about 3 hours and grind it.

Keep it for a night and add salt.

Next morning make dosa and enjoy it.

# Vella Dosai

## Ingredients

2 cups wheat flour  
1/4 th cup rice flour  
1 cup jaggery  
half coconut grated  
5-6 elaichi powdered  
ghee

## Method

Add jaggery to two cups of water in a vessel in stove and keep stirring till completely dissolved.

Keep it down and when little warm add wheat flour, rice flour, coconut and elaichi powder. Mix everything very well.

Keep the tawa and pour the batter little thick and pour ghee on top. Turn both sides till light red. Be slow when you turn.

# Rice Dosa

## Ingredients

rice flour- 4 cups  
green chillies- 4 to 5  
jeera- 1 tbsp  
grated coconut - 2 cups  
coriander leaves  
salt to taste  
water  
oil (for making the dosas).

## Method

Mix rice flour and water to dosa consistency, i.e, It should be thick enough to be poured (like the consistency for a pancake).

Cut green chillies into small pieces. Add them to the rice flour and water mixture. Further more, add jeera, grated coconut, coriander leaves and salt to taste.

Heat tawa and pour oil to grease the pan (tawa). When the pan is hot enough, pour some of the batter into a dosa . Cook for 3 to 4 minutes.

Tastes great when served with Tomato Chutney or Pudina Chutney or Mango Chutney.

# Thavala Dosa

## Ingredients

raw rice - 6 small cups  
toor dal + moong dal + urad dal - 1 cup  
pepper, salt - for taste

## Method

Break the raw rice in the mixie just like rava. Add hot water in it upto it gets wet.

Soak toor dal, moong dal, urad dal in a same bowl for 3-4 hours. Grind it in the mixie. While grinding add salt and pepper. Remove it from the mixie and mix it with the rice rava. Put it for the night. Next day, it will be a thick paste.

It should be poured in a shallow thick bottommed bowl and should be closed. Put it in sim position in the gas. Pour oil just like dosa.

After 10 minutes it will be ready. It should be fried one side only.

# Pesarat Dosa

## Ingredients

1 cup moong dal  
1 tbs cumin seeds  
2-3 green chillies  
salt to taste

## Method

Soak the Moon dal in plenty of water for 4-5 hours. Drain the water. Then grind it in a mixer along with cumin seeds, salt and water as required to get the desired consistency for Dosa. Then the batter is ready to prepare Dosa.

The method to prepare the dosa is the same as for any other regular dosa.

## Note:

If you live in India, then you can grind the Moong Dal and Cumin dry from a local Dry Grinder Shop and store it in a air tight container.

Any time you feel like preparing Dosa, just mix it with water and salt and you are done

# Pumpkin Dosa

## Ingredients

boiled rice 200 gms.  
raw rice 200 gms.  
pumpkin two small pieces  
salt to taste.

## Method

Soak both the boiled and raw rice for the time of 4 hours.

Peel the skin of the pumpkin and cut the pumpkin into small pieces.

Grind the pumpkin pieces initially. Then add the soaked rice along with the pumpkin pieces and mix. Add salt to taste. This dosa can be eaten on the same day itself. It will be very tasty.

## Note:

If you live in India, then you can grind the Moong Dal and Cumin dry from a local Dry Grinder Shop and store it in a air tight container.

Any time you feel like preparing Dosa, just mix it with water and salt and you are done

# Soft Dosa

## Ingredients

rice flakes - 1 measure  
rice - 2 to 2 1/2 measures  
methi seeds - 1 teaspoon  
curd - 1 small cup  
green chillies - 4 medium

## Method

Soak the rice flakes, rice, methi seeds in curd for 1 night. Add little water if necessary.

Grind the contents along with mirchi to good consistency. Add salt to taste. Keep the batter for 6 - 8 hours.

Place 1 1/2 spoon batter on the pan do not spread much.. fry till red and serve with chutney. It can be eaten even without chutney.

# Palak Dosa

## Ingredients

2 and 1/2 cups of rice (soaked for 1 hour)

1 lemon-sized ball of tamarind

8-9 red chillies (vary according to how hot it is)

2 and 1/2 tbsp of kothmir (coriander seeds)

1 heaped tsp jeera (cumin seeds)

2 and 1/2 tsp of salt

1/4 tsp of turmeric

1 piece of jaggery (2 and 1/2 times that of tamarind, or to taste)- pounded to powder

1/4 of a small coconut - grated

## Method

Mix all the above ingredients - except the salt and the jaggery - in the mixie till they are a fine paste.

Add freshly chopped (raw) spinach, salt and jaggery and make dosas.

You can have these dosas with any mildly hot Chutney, Curd or just like that. Enjoy!

## Variations:

You can also use the above batter to make - a) Cabbage dosa - by adding boiled cabbage,

Patrode dosa - by adding finely chopped 'patrode' leaves(raw),

Brinjal dosa - by adding semicircle slices of a big brinjal(raw) which can be dipped in the batter and laid on the tava to form dosas - these taste real yummy.

# Moong Dal Dosa

## Ingredients

moong dhal 2 cups

urad dhal 1 cup

green chilli 4 or 6

ginger 1 spoon grated

salt 2 spoons

## Method

Soak both the dhal previous day or soak it for 2 hours in warm water.

Then use your blender and blend all the ingredients together and add salt to it according to your taste.

You can also garnish it with fresh coriander leaves or curry leaves or both. And you can add chopped onions to it.

Take a pan and make your dosa.

# Bread Dosa

## Ingredients

bread slices - 3 or 4

dosa batter - 1 cup.

green chillies - 2

onions - 1 finely chopped (optional)

coriander leaves

oil - for dosa preparation.

## Method

Mix onions and finely chopped green chillies and coriander leaves to the dosa batter.

Heat the tawa, when hot smear with oil.

Dip the bread slices in the dosa batter and place it on the tawa.

Smear some oil around the bread slice.

Cook till it is golden brown on both sides.

# Simple Dosa

## Ingredients

1 cup rice  
1/4 cup urad dal  
3, 4 tsps of upma rava/bombay rava  
3, 4 fenugreek seeds  
2 tsps sugar  
1 tsp bengal gram dal  
water for grinding  
salt to taste

## Method

Soak 1 cup rice & 1/4th cup urad dal in cold water in the morning, till evening.

Also soak upma rava, bengal gram dal, fenugreek seeds in another vessel from morning till evening.

Then grind all the soaked ingredients with sugar adding water little by little. The consistency should be semi-liquid. It shouldn't be too watery.

Add salt according to the desired taste.

Keep it covered & leave it to ferment overnight.

Now your Dosa dough is ready to go onto your pan.

Take a flat pan. Apply little oil to it. Let the pan become hot, but not smoky.

Take a round server & carefully spread the dough over on the pan evenly. Spread out a thin dosa. The diameter of the dosa depends on how large or how small you want your dosa.

Then add a little oil to it & let it roast a bit then turn over to the other side & let it roast too, till the dosa turns golden brown, in colour.

Serve the dosas hot with Coconut Chutney/any spicy Tiffin Powder.

# Moong Dosa

## Ingredients

1 cup green moong daal  
1 cup yellow moong daal  
or 2 cups yellow moong daal  
1 handful of edible green leaves/spinach  
1/4 cup chopped onions  
1 handful of chopped cilantro  
1/2 tsp asafoetida  
1/2 tsp jeera (cumin seeds)  
1 handful of serrano peppers  
5-6 curry leaves (chopped)  
1 tsp salt (to taste)

## Method

Soak the daal(s) for 6 hours.

Drain the daal and grind it finely in the mixer with little water, serrano peppers, green leaves and salt.

Add chopped cilantro, chopped onions, jeera and hing to the dosa batter.

Using a ladle, pour the batter on the tava and spread it like a thick dosa.

After some time, turn it on the other side and heat on high flame for 1 minute.

Serve with Chutney and Gongura Pickle.

# Avalakki Dosa

## Ingredients

rice 3 cups  
beaten rice (avalakki) 1 cup  
buttermilk 4 to 5 cups  
salt to taste

## Method

Wash the rice and beaten rice thoroughly. Soak this mixture in buttermilk for atleast 5 hours.

Grid this mixture to a fine paste adding water if needed(the batter should have dosa batter consistency)

Mix the salt with the batter. Heat a tawa and spread a tea spoon of oil. Pour in a spoonful of batter on the tawa and spread it.

Add oil to the edges if necessary. Turn the dosa and cook on the other side. Serve hot with coconut chutney

# Onion Dosa

## Ingredients

### For dosa:

1 cup urad daal  
2 cups rice

### For Onion Paste:

2 large onions  
1/4 spoon jeera  
1/4 spoon ginger paste  
1/4 spoon garlic paste  
1 spoon red chili powder

## Method

Soak urad daal and rice preferably overnight and grind to make a smooth paste and let it marinate for 12 hours by not refrigerating the mix. Add salt to taste in the mix.

### To make onion paste:

Grind onions, ginger and garlic paste, jeera with red chili and salt to a smooth paste and set it aside.

Put dosas on a hot pan and with a tea spoon spread the paste all along the dosa to cover almost the entire dosa.

# Wheat Dosa

## Ingredients

1 cup wheat flour

1/2 cup water

1/2 medium sized onion

1/2 tsp red chilli powder

salt to taste

1/4 bunch cilantro

## Method

Cut onion and cilantro into very small pieces.

Take wheat flour into a bowl, put onions, cilantro, red chilli powder, and salt in it.

Add water to this mixture slowly and mix it well till it gets consistency of dosa batter.

Put tava on stove. When it becomes hot pour a spoon of this batter and spread it.

Put oil around the dosa. When it turns golden brown on the bottom, turn it the other side and remove it in 5 seconds.

# Coconut Dosa

## Ingredients

long grain rice 1 cup  
grated coconut 1/2 cup  
salt  
oil

## Method

Soak rice for 3-4 hrs.(or about 2 hrs in hot water.)

Grind rice and coconut together to a very fine mixture.

Add water while grinding.

Make the batter considerably thin.(twice thinner than normal) Add salt.

Keep it for about 1/2 hour.

Dosa Preparation

Heat the pan.Put a spoon of oil.

Using a spoon pour the batter on the pan.

As the batter is thin, don't press the dosa with the spoon, as we usually do. It spreads automatically.

Cover the dosa for a minute or so.

Using a spatula fold the dosa on the pan,and take it out onto the plate.

Serve with chutney.

## Tips:

The above batter makes 10-12 medium dosas.

# Special Dosa

## Ingredients

1 cup urad dal  
1 cup moong dal  
2 1/2 cup rice  
1/2 cup poha  
1/2 cup maida  
1 tsp methi seeds

## Method

Soak all above ingredients for 6-8 hrs and grind to make soft paste and ferment for 8 hrs (keep it in oven without any temperature on just to keep warm for better fermentation).

Make Dosa on a flat non-stick pan by heating pan and applying oil then pouring 2 tbl spoon of this paste and spread to make it round and apply little oil on top and cover for couple of second and then when the base become golden brown, turn it over to the other side and flip it again other side and add Aloo Masala and roll it to serve a Special Masala Dosa.

# Mysore Masala Dosa

## Ingredients

### For the Masala:

3 cups boiled and slightly mashed potatoes  
2 cups chopped onions  
1/2 cup boiled peas  
3-4 finely chopped green chillies  
1/4 inch piece of ginger (finely minced)  
2 cloves of garlic (crushed finely)  
3 tbsp. olive oil  
1 tsp. mustard seeds  
1 pinch asafoetida  
4-5 curry leaves  
salt to taste  
1 tsp. turmeric powder  
1 tsp. cumin powder  
chopped coriander  
1/2 cup grated fresh coconut

### For Dosa Mix:

1/2 cup urad dal  
1/2 cup tuvar (arhar) dal  
1/2 cup chana dal  
4 cups rice  
salt to taste

### For the Chutney:

2 cups fresh grated coconut  
3/4 cup chopped green chillies  
1 cup roasted bengal gram (daalia)  
8-10 curry leaves  
lemon juice  
salt to taste

## Method

### For the Dosa Mix:

Soak the rice for 8-10 hrs. Combine & soak the dal for about 2 hrs. Grind the dal in a blender adding enough water to make a smooth mixture. Follow the same for the rice. Mix in the salt and set aside the mixture in a warm place. Allow to rise for 16-18 hrs.

### For the Chutney:

Grind the coconut, chillies, curry leaves and daalia in a blender. Add enough water to form a smooth consistency. Mix in the lemon juice and salt. Spread butter evenly over the layer. Flip over and repeat the same. Spread a layer of the chutney. Top with the masala and fold into an envelope. Remove from pan and serve hot with coconut chutney and sambhar.

# Methi Rava Dosa

## Ingredients

rava (fine one and not upma rava) - 2 cups

rice flour - 1/2 cup

maida - 1 table spoon

sour curd - 1 cup

methi leaves, finally chopped - 1 cup

onion, finely chopped - 1/2 cup

green chillies, finely chopped - 4

coconut, grated - 2 table spoon

jeera - 1 teaspoon

asafoetida - 1 pinch

salt - as per taste

## Method

In a bowl mix rava, rice flour, maida and curd.

Add the jeera, asafoetida, chopped onions, methi leaves, green chillies and grated coconut.

Add some water so that the batter is thick and of dosa consistency.

Add salt according to the taste. Keep it for 30-40 minutes.

On a medium flame heat a non stick tawa with few drops of oil. Pour 2 table spoon of batter and spread it a little. When the dosa becomes crisp and red, turn it and cook the other side for few seconds.

Serve hot with Coconut Chutney and Butter/Ghee. This dosa tastes very good.

# Jhatpat Masala Dosa

## Ingredients

for batter - for 3 dosas

all purpose flour - 1 cup

semolina ( suzi ) - 1/2 cup

red chilli powder - pinch of

salt - to taste

veg oil - 1 tbs

## For filling :

potato - 1 big ( boiled & cut into pieces)

onions - 1 no.( chopped)

curry leaves - 4-5 nos.

mustard seeds - pinch of

green chillies - 2-3 nos. ( according to taste )

turmeric powder - pinch of

salt - to taste

veg oil - 2 tbs.

## Method

First you make filling for Dosa .

Add oil in frying pan , make it hot then add mustard seed in it, when it splutter add curry leaves first then chopped onions, green chillies , potato , turmeric powder and salt . Fry for 2-3 min.

Then add 1/2 cup of water and boil for 2-3 min. Keep aside this masala curry .

Mix all ingredients of batter add water to make a medium viscosity. ( After making this batter you can store it for 3-4 days in fridge)

Add oil in hot frying pan, add batter on it, spread over on frying pan in low flame .

After 2 min. put masala curry on the middle of dosa in horizontally.

Fold dosa from two sides . Fry dosa on both sides, add little oil ( If necessary ) .

Serve hot with coconut chutney or without chutney .

# Karacha Dosai

## Ingredients

1 cup rava (sooji)  
1 cup maida (all purpose flour will do)  
1 cup rice flour  
1 tbsp oil  
1 1/2 tsp mustard seeds  
1 tsp cumin seeds(jeera)  
onion- 1 medium sized ( optional..can change quantity as per liking)  
1 tsp ginger juliennes  
2-3 green chillies  
2 tbsp coriander leaves , finely chopped  
2 tbsp sour curd (optional)  
few curry leaves  
salt (1 flat tsp full), varies as per taste.

## Method

Mix Rava, Maida and Rice flour with water without forming lumps. The consistency should be that of a dosa batter. While mixing with hand, also add salt .

If it becomes sticky, add little more rice flour. For softness, sour curd can be added. (Not Required though)

Add cut onions, coriander leaves, ginger and green chillies to the mixture .

In a small non stick pan, add oil, mustard seeds. When it splutters, further add cumin seeds and curry leaves.

Pour this into the dosa mixture. Mixture should be soaked for 1/2 hr before making dosas.

# Quick Soya Dosas

## Ingredients

3/4 cup rice flour (chawal ka atta)  
1/4 cup urad dal (split black lentils) flour  
1/4 cup soya flour  
1 teaspoon fruit salt  
salt to taste  
other ingredients  
1 teaspoon oil for cooking

## Method

Mix together the rice flour, urad dal flour, soya flour and salt with approx. 1 cup of water to make a thin batter.

Keep aside for 30 minutes.

When ready to make the dosas, sprinkle the fruit salt on the batter and mix gently.

Heat a non-stick pan and grease it lightly with oil.

When hot, pour one quarter of the batter on the pan and spread it using a circular motion to make a thin dosa and cook on one side and pour a little oil along the edges while cooking. When crispy, fold over.

Repeat with the remaining batter to make 3 more dosas.

Serve hot with low calorie green chutney.

# Nachini (Kezhvaraghu) Dosa

## Ingredients

nachini flour 3 cup  
urad dal 1 cup  
salt to taste  
onion 1 (optional)

## Method

Soak the Nachini for 2 to 3 hours. Drain the water. Dry it thoroughly. Dry grind the Nachini to fine flour. Keep it aside.

Soak the urad dal in water for sometime. Grind the urad dal in to a fine paste. Mix the urad dal flour with 3 cups nachini flour, salt. Keep it aside for fermenting.

Cut onion into small pieces. Heat a kadai. Put some oil. Put the onion, fry until it is transparent. Mix it to the dosa batter.

Make dosas as usual. Serve with Sambhar, Chutney.

# Adai (Dhal Dosa)

## Ingredients

1 cup chana dhal  
1 cup tuvar dhal  
1/4 cup urad dhal  
1/4 cup moong dhal  
1/4 cup rice  
2 green chilli  
4 red chilli (dry)  
1" piece finely cut ginger  
a pinch or two hing  
salt to taste  
1/2 cup (finely cut) onion  
1/2 cup (finely cut) coriander  
10-12 curry leaves  
1/4 cup grated coconut  
oil for frying dosa

## Method

Soak the dhals together & rice separately for 1 hour.

Grind the rice, chillies, curry leaves & ginger together

Then add the dhals & grind. The mixture should be a thick & smooth dosa batter.

Pour in a vessel & then add hing, salt, onion, coriander & coconut. Mix well.

Heat a tava or pan & pour ladle full of batter & spread in a circular motion.

Spread a spoon of oil around the dosa turn & cook both sides till well done or crisp (in low flame).

Serve plain or with any sweet/spicy chutney.

## A Tips:

To avoid sticking of the dosa (of any kind) add a few drops of oil to the hot pan, then sprinkle salt & rub well with the cut portion of an onion.

Dust the pan free of any traces of salt. Now make dosas.

# Soyabean Dosa

## Ingredients

soyabean-soaked in water for 8 hours,  
followed by sprouting which increases their vitamin e content.  
ginger  
salt  
chillies  
rice flour-1-2 tsp, to increase the spreadability, optional.

## Method

Grind the soyabeans in a grinder, with ginger, salt and chillies to taste.

Add water till the consistency is of idli-atta.

Heat the coated pan. Pour soya mixture on the hot pan, about 2 large spoonful. Spread with a spoon. Cover. Cook for 2 min, on medium heat.

Invert and cook other side, without cover.

Your soya dosa is ready!

## Additions:

Adding Onions, Tomatoes, Grated Carrots, Grated Radish, Cumin seeds make the dosa more delicious. Oil can be sprayed on pan while cooking, but is not a must.

# Colored Dosa

## Ingredients

Gram Flour(besan) 2tbsp.

Sooji (cream of wheat) 1 cup

Finely cut tomato, onion, green chili, bell peppers, shredded carrot.(half cup)

Yogurt 2 tbsp.

Water (half cup)

## Spices:

salt, powdered red chili, black pepper.

## Method

Take a pot, mix gram flour, sooji, finely cut vegetables and spices in it.

Add yogurt and water in the mixture and mix it well. (mixture should be dilute like pancake mix).

Take a non-stick skillet and put some oil on it. Now put a spoon full of mix on the skillet and spread it round.

Fry it until it becomes brown from the down side. Turn it with the spatula and make it brown from other side. Now serve this with tomato ketchup or chutney of your choice.

## Note:

You can also serve this with the sambhar and coconut chutney.

# Egg Dosa

## Ingredients

1 egg per dosa  
1/2 cup urad dal  
1/2 cup parboiled rice  
salt as per taste  
black pepper powder as per taste  
oil

## Method

Wash and Soak urad dal and rice for 3 hours .Grind in to thin paste .Cover and keep aside for 8-10 hours to ferment

Add salt to taste and mix it well .Heat the dosa griddle .Spread the dosa of the 1 big spoon batter

Break one egg on the dosa .Spread a little .Sprinkle salt and pepper powder .Spread 1 tsp oil around the dosa

Cook till golden brown .Remove and serve with coconut chutney .Repeat the process from point 6 for the rest of the batter

# Crispy Rawa Dosai Instant

## Ingredients

rawa 500g  
rice 500g  
salt to taste  
cumin seeds 1 tsp  
curry leaves  
onion 1 big  
green chillies 2nos  
sunflower oil

## Method

Mix rawa and rice and grind finely in the machine.

Whenever dosa is required, mix 2 cups of rawa rice mixture.

Add 1 table spoon of cumin seeds, little salt and water (note: water is added such that a liquid mixture is formed so as to make dosa).

Coarsely grind onion, green chillies and add to the batter.

Finely added curry leaves and make dosa in the pan with sunflower oil.

Keep in the pan till it gets roasted.