

Recipe

Chinese Dosa

By

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Ingredients

For the Batter

- Plain rice - 1 cup
- Parboiled rice - 1 cup
- White urad dal - $\frac{1}{4}$ cup

- Methi (fenugreek) seeds - ½ tsp
- Cooking soda - ½ tsp
- Curd for the batter - ½ cup
- Water for grinding

For filling

- Noodles(boiled) - 1 cup
- French beans - 100 gms
- Chili sauce - 1 tbsp
- Soya sauce - 1 tbsp
- Oil - 1 tbsp
- Salt to taste

Preparation

For the Batter

1. Soak rice and urad dal in water separately for 5-6 hours.
2. Grind it separately also grind fenugreek seeds with it.
3. Add curd to it. Mix well.
4. Keep it covered for 8 hours.

For filling

1. Chop French beans and boil them till 3 whistles.
2. After boiling French beans add soya sauce and chili sauce to it and mix well.
3. In a frying pan heat oil and add (boiled) noodles and vegetables to it and mix well.
4. Make a dosa and put Chinese vegetable in the center of dosa and fold it.
5. Serve warm dosa with chutney or sambhar.

Serves

4 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**