

Recipe

Kali Dosa

By

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Ingredients

- Rice - ½ kg
- Grated coconut - ½ cup
- Oil - 2 tsp
- Salt to taste

Preparation

1. Soak the rice in water for 8-10 hours.
2. Sieve and Grind the rice along with coconut.
3. Heat the tava and prepare very thin dosa.
4. Do not put the batter on side of the tava.
5. Spread the batter starting from middle of the tava.
6. Cook in a medium flame for 4-5 minutes till crisp.
7. Turn and cook on the other side also. Dosa is ready.
8. Serve with Chutney or Sambhar

Serves

5-6 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare