

## Recipe

### Masala Dosa

## By

Bhaktin Sushma



## Ingredients:

### For filling:

- Banana - 200 gms
- Oil - 3 tbsp
- Green chilies - 3-4
- Curry leaves

- Mustard seeds - 1 tbsp
- Asafetida - a pinch
- Urad dal - 1 tbsp
- Salt - as required
- Turmeric powder - ¼ tsp
- Sugar - 1 tsp

### **For batter:**

- Rice - 1 cup.
- Urad dal - ½ cup.

## **Preparation**

### **For batter:**

1. Soak rice and urad dal for 6-8 hours.
2. Grind them separately by adding water to it.
3. Keep it covered for overnight.

### **For filling:**

1. Boil the banana in pressure cooker till 3 whistles.
2. After boiling cut them into long strips.
3. Cut green chilies into small pieces.
4. Heat oil in a pot.
5. Add mustard seeds, when they crackle add urad dal, curry leaves, asafetida, turmeric powder and green chilies.
6. Mix boiled (banana), salt and sugar.
7. Stir for 2 minutes till brown.
8. Make plain dosa on tava till keep the gas on low flame till 2 minutes.
9. Spread the masala in the center of the dosa keep on the tava till crispiness is not achieved.
10. Serve hot.

## **Serves**

5-6 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**