

Recipe

Moongdal Dosa

By

Bhaktin Shanti



Ingredients

- Moong dal (split green gram) - 1 cup
- Par-boiled rice (ukda chawal) - 1 cup
- Salt to taste
- Oil for cooking

Preparation

1. Wash and soak the moong dal and rice in water for at least 3 hours.
2. Grind to a fine paste using a little water.
3. Cover and allow fermenting for at least 8 hours.
4. Add the salt and adjust the consistency of the batter by adding water if required.
5. The batter should be of dropping consistency.
6. Heat and grease a non-stick tava with oil.
7. Pour a ladle full of the batter on the tava and spread it using a circular motion.
8. Pour a little oil on the sides and cook.
9. When the lower sides is golden brown, fold over.
10. Repeat with the remaining batter.
11. Serve immediately with chutney.

Serves

4 Persons.

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**Hare Krishna Hare Krishna Krishna Krishna Hare Hare
Hare Rama Hare Rama Rama Rama Hare Hare**