

## Recipe

### Polo Dosa

## By

Bhaktin Pooja



## Ingredients

### For Filling:

- Dry coconut grated - ½ cup
- Poppy seeds - 3 tbsp
- Cashew nut pieces - ¼ cup
- Raisin - 20-25
- Powdered sugar - 3 tbsp
- Almond granules - 3-4 cup
- Pistachio granules - 2-3 cup
- Cardamom powder - 2 tbsp

### For batter:

- Rice – 1 ½ cup.
- Urad dal – 1 cup.

## Preparation

### For batter:

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

### For Filling:

1. Mix grated coconut, poppy seeds, Pieces of cashew, raisins.
2. Add almond, Pistachio granules and Cardamom powder to it.
3. Make plain dosa and spread all the dry fruit masala over it and fold it and serve.

## Serves

4 Persons.

[www.iskcondesiretree.com](http://www.iskcondesiretree.com)

Hare Krishna Hare Krishna Krishna Krishna Hare Hare  
Hare Rama Hare Rama Rama Rama Hare Hare