

Recipe
Rava Dosa

By
Ananda Lila devi dasi



Ingredients

- 1 C semolina (rava)
- 1 C rice flour
- ½ C all purpose flour (maida)
- 1 Tsp salt
- ¼ -½ Tsp ground black pepper (as required)
- ½ Tsp asafetida powder
- 2 green chilies chopped
- 1½ Tbsp finely chopped ginger
- 2 Tbsp chopped fresh coriander leaves
- 1 sprig fresh curry leaves
- 1 Tsp cumin seeds
- 4 C water
- Ghee/oil for cooking

Preparation

1. In a mixing bowl, combine the all the first 11 ingredients well. Slowly pour the water and using a wire whisk, make batter similar to the consistency of thin buttermilk. (the thinner the batter, the crispier the dosa)
2. Heat a griddle/tava on medium high heat. (Check for the hotness of the griddle by sprinkling some water over it. The water droplets would dance, sputter and then disappear)
3. Take the batter in our palms, sprinkle it on the griddle. Keep taking more batter and sprinkling, until it covers the griddle in a round shaped net having small holes. Drizzle 1 Tsp ghee/oil, over the surface and around the edges of the dosa. Cook until the underside is brownish in color. Flip the dosa and cook for another 1 minute. Slip the dosa to a serving platter.

Serves

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For further details please contact
anandliladd@gmail.com

www.iskcondesiretree.com

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Hare Rama Hare Rama Rama Rama Hare Hare