

Masala Dosa

Cuisine: India

Short description: Crispy fermented rice and lentil crepe filled with spiced potato masala.

Batter

- 1 Soak rice 4 cups and urad dal 1 cup overnight.
- 2 Grind to a fine batter.
- 3 Let it ferment overnight.
- 4 Next day with rising batter, it's ready to be made into dosa.
- 5 Pour it over hot tawa.

Masala (potato)

- 1 Cook potatoes & smash, add peas.
- 2 Sauté with onion & garlic and other tempering.
- 3 Squeeze lemon and mix.

Serve

- 1 Put hot dosai, add a scoop of masala and roll it! Enjoy hot with chutneys - coconut is the best!