**Recepie For Making Dosa**

**Making masala Dosa** batter in mixer or wet grinder.

Add urad dal, chana dal and methi seeds to a large bowl.

Soak for 4 to 5 hours.

Later drain the water from the dal completely and add to a blender jar along with poha.

Pour 1¼ cup water and salt. Blend the batter well until thick, frothy and smooth.