



## Rava Dosa

Serving: 1

Veg

### *Ingredients*

- 2 tbsp semolina (rava / sooji)
- 2 tsp rice flour
- 2 tsp fresh curds (dahi)
- $\frac{1}{2}$  tsp finely chopped green chillies
- $\frac{1}{4}$  tsp cumin seeds (jeera)
- $\frac{1}{4}$  tsp oil or ghee to spread on dosa

### *Preparation Method*

- Combine the semolina, flour, curds and  $\frac{1}{4}$  cup of water together in a bowl and mix well to get a smooth batter.
- Cover and allow it to ferment in a warm place for at least 15 to 20 minutes.
- Add the green chillies, cumin seeds, and salt and mix well.
- Add more water as required and mix well to a thin batter.
- Heat a non-stick tava (griddle) and sprinkle a little water on it. It should sizzle immediately.
- Grease it lightly with oil and wipe hard with a slice of onion or potato.
- Pour the batter and tilt the tava in all directions so that it forms a thin circle.
- Smear a little oil on the sides, cook till both sides are golden brown in colour and fold over to make a semi-circle.