



4 atta dosa

Serving: 1

Veg

### *Ingredients*

- Bajra flour - 10 gms ( 2 tsp )
- Ragi flour - 10 gms
- Jowar flour - 10 gms
- whole wheat flour - 10 gms
- Fenugreek seeds -  $\frac{1}{4}$  teaspoon
- Oil -  $\frac{1}{2}$  teaspoon
- Salt to taste

### *Preparation Method*

- 1) soak feugreek seeds in a bowl and soak it for 1 hours in water. Drain the water and then blend it in a mixer with water till it is smooth.
- 2) Move the mixture in a deep bowl , add bajra flour, nachni flour, jowar flour, whole wheat flour, salt and water and mix them well using a whisk
- 3) Cover with a lid and keep aside to ferment overnight
- 4) Mix very well again on the next day. Heat a non-stick tava , pour the batter on it and make tasty dosas.
- 5) You can use green chutney with the dosas.