



Jowar dosa

Serving: 1

Veg

Ingredients

- 1/4 cup jowar flour / sorghum flour
- ½ tsp salt
- 1-2 cup water (or as required)
- 1/2 onion (finely chopped)
- 2 tbsp coriander (finely chopped)
- few curry leaves (chopped)
- 1 chilli (finely chopped)
- ½ tsp pepper (crushed)
- 1 tsp cumin
- 1 tsp oil (for roasting)

Preparation Method

- rstly, in a large bowl take jowar flour. make sure the flour is fresh, else the dosa will not be crispy. add ½ tsp salt and 1 cup water. whisk and mix well making sure there are no lumps.
- Add rest all the ingredients
- mix well and rest the batter for 10 minutes. after 10 minutes, you can see the batter is watery. you can adjust the consistency by adding water if required.
- when the pan is super hot, pour the batter on the pan. spread 1 tsp oil and allow to roast for 3 minutes or until the dosa turns crisp.
- inally, enjoy crispy jowar dosa recipe with chutney.