



Millet dosa

Serving: 1

Veg

Ingredients

- - 2 tbsp of ragi flour
- - 2 tbsp onion finely chopped
- - 1 green chili finely chopped
- - Salt to taste

Preparation Method

- -Mix ragi flour with enough hot water until there are no lumps. Then add onions, green chilies, coriander leaves, curry leaves and salt needed. The batter should be thin.
- -Heat dosa tawa, pour the batter from the outer corners of the tawa and fill the inside of the tawa. You cannot spread this batter like a normal dosa.
- -It will take time to cook dosa, . Keep the flame medium to high.
- -Once cooked flip it over to the other side and let the other side get cooked.
- -Remove from tawa and serve hot with chutney or sambar.