



## Brown Rice Neer Dosa

Serving: 1

Veg

### *Ingredients*

- -3 tbsp unpolished brown rice
- -soaked for 1 hours and drained
- -salt to taste
- -oil for greasing

### *Preparation Method*

- 1. Combine the drained raw rice and  $\frac{3}{4}$  cup of water in a mixer and blend till smooth.
- 2. Transfer the mixture into a deep bowl, add 1 cup of water and salt and mix well.
- 3. Heat a non-stick tava (griddle) till red hot, sprinkle a little water on the tava (griddle) and wipe it off gently using a muslin cloth.
- 4. Grease the tava (griddle), with a little oil and pour approx. the batter on it and tilt the tava (griddle), in a circular motion to make a round dosa
- 5. Cover with a lid and cook on a medium flame for 1 minute. Fold the dosa into a triangle.
- 6. Serve immediately with sambhar and green chutney.