



Multi Grain Dosa

Serving: 1

Veg

Ingredients

- Serves 1
- Bajra Flour 1 tbsp
- Jowari Flour 1 tbsp
- Ragi/ nachani Flour 1 tbsp
- Whole Wheat Flour 1 tbsp
- Urad Dal 1 tbsp
- Fenugreek (methi) seeds $\frac{1}{4}$ tsp
- Oil $\frac{1}{2}$ tsp
- Salt to taste

Preparation Method

- 1. Combine urad dal and fenugreek seeds and soak in water for 2 hours in enough water. Drain well and blend in a mixer till smooth using water.
- 2. Transfer the mixture in a deep bowl, add the bajra flour, jowar flour, ragi flour, whole wheat flour, salt and water if required, mix well and keep aside to ferment overnight.
- 3. Before making the dosa mix well the batter and heat a non-stick tava and prepare dosas. Serve hot with green chutney.