



Rava Dosa

Serving: 1

Veg

Ingredients

- -2 tbsp rava
- -1 tbsp rice flour
- -1 tsp cumin seeds
- - $\frac{1}{2}$ tsp grated ginger
- -5 to 6 chopped curry leaves
- -2 tbsp finely chopped coriander leaves
- -1 onion, finely chopped
- -1 cup water as required
- -1 tsp Oil for cooking
- -Salt to taste

Preparation Method

- -Mix all ingredients with water, cover and keep aside 20 minutes, add water if required and make a pouring consistency.
- -Heat a non-stick tava on medium flame and cook on both sides using oil till golden brown in color.