



Besan Makai Dosa

Serving: 1

Veg

Ingredients

- 4 tbsp sweet corn kernels (makai ke dane)
- 2 tbsp besan (bengal gram flour)
- 1 tsp green chilli paste
- 2 tbsp finely chopped coriander (dhania)
- salt to taste
- 1 tsp oil for greasing and cooking

Preparation Method

- Blend the sweet corn kernels in a mixer till smooth.
- Transfer the sweet corn mixture into a bowl, add all the remaining ingredients along with little water and mix well to make a batter of dropping consistency.
- Heat a non-stick tava (griddle) and grease it using a little oil.
- Pour a ladleful of the batter on the tava (griddle) and move the spoon in a circular motion
- Smear a little oil around the edges and cook on a medium flame till the dosa turns light brown in colour from both the sides.
- Fold over to make a semi-circle or a roll. .
- Serve immediately