



Adai Dosa

Serving: 1

Veg

Ingredients

- **To soak :**
- -2 tbsp masuri rice / dosa rice
- -1 tbsp toor / urad dal
- -1 tbsp chana dal
- -1 tbsp moong dal
- - $\frac{1}{4}$ tsp methi / fenugreek seeds
- -2 dried kashmiri red chilli
- **-other ingredients:. . . -**
- -1 tbsp onion finely chopped
- -1 tbsp coriander finely chopped
- -1 tbsp Curry patta leaves roughly chopped
- - $\frac{1}{2}$ tsp ginger paste
- - $\frac{1}{2}$ tsp cumin / jeera
- -pinch of hing / asafoetida
- - $\frac{1}{2}$ tsp salt
- -1 tsp oil for roasting

Preparation Method

- -Firstly, soak all the ingredients listed under
- -blend to slightly coarse paste adding water as required.
- -transfer the batter into large mixing bowl.
- -add in 1 tbsp onion, 1 tbsp coriander, 1 tbsp leaves and $\frac{1}{2}$ tsp ginger paste.
- -also add 1/2 tsp cumin, pinch of hing and 1 tsp salt.
- -mix well making sure everything is combined well.
- -check for thick flowing consistency, add more water if required.
- -further, pour a ladleful of batter onto a hot tawa and spread gently.
- -pour a $\frac{1}{2}$ tsp of oil over adai.
- -allow to cook on low to medium flame.
- -now flip the adai and cook both sides by pressing gently.
- -finally, fold the adai dosa and serve with green chutney or coconut chutney