



**Cheese Dosa\***

Serving: 1

Veg

### *Ingredients*

- -Almond Flour – 2 Tbsp
- -Shredded Mozzarella – 2 Tbsp
- -Coconut Milk – 2 Tbsp
- -Salt – to taste
- -Cumin powder – a pinch
- -Asafoetida (optional) – a pinch

### *Preparation Method*

- -Mix all ingredients together to make a thick batter.
- -Heat a wide frying pan or a dosa tawa.
- -Pour the batter on it and spread out in circles to make the dosa.
- -Sprinkle some little ghee generously over the dosa. .
- -Cook on medium heat till the bottom browns to a golden color and the dosa is well cooked.
- -Do not flip over. Simply fold in half and transfer to the serving plate
- -Serve hot with the coconut chutney.