



Foxtail millet dosa

Serving: 1

Veg

Ingredients

- Foxtail millet - 3 tbsp
- Urad dal - 1 tbsp
- fenugreek seeds - 1 tsp
- salt to taste
- oil - 1tsp

Preparation Method

- Soak millets, urad dal and fenugreek seeds, soak them for 6 hours or overnight.
- When they are properly soaked, transfer them to a blender and blend it into a smooth batter, add salt to taste.
- Now, take a tawa over medium flame and heat it. When the tawa starts heating, grease it with oil and then carefully pour the prepared batter in the middle using a ladle. Spread the batter in a circular shape with the ladle and allow it to cook for 10-15 seconds.
- Then, dribble some oil over the edges of the dosa and carefully flip it upside down. Allow it to cook till both sides turn golden brown in colour. Repeat the process till all batter is used.
- Serve with sambhar and chutney.