



## Kodo Millet Dosa

Serving: 1

Veg

### *Ingredients*

- Kodo millet - 2 tbsp
- Green moong dal - 1 tbsp
- Green chilli - 1 chopped
- 2-3 - Curry Leaves (optional)
- 1/2 tsp - Cumin Seeds
- 1/4 tsp - Chopped Ginger
- Salt to taste
- Water - as required
- oil - 1 tsp

### *Preparation Method*

- Soak moong dal (green gram) and koda/varagu for 3 to 4 hours or over night and rinse 3-4 times in water, grind with green chili, ginger, curry leaves, cumin seeds, to smooth paste using little water to get dosa batter like consistency or pouring consistency, mix salt, and keep aside.
- To prepare pesarattu, heat a tava and pour 1 ladle or 1/2 cup of batter, spread in circular motion to make like dosa.
- Drizzle oil over edges, cover dosa and cook for 1 minute in high to medium flame.
- Remove cover and check if pesarattu is cooked if not, cover and cook again for 30 secs to a minute.
- serve hot with chutney