



You can see it looks very delicious. We're not going to make a crunchy cardboard like dosa. Once you see this video, I'm going to share lots of tips and tricks with you guys today, so let's begin.



This is just my recipe and my version. Here I am taking two cups of rice. Basically, this is Sona Masuri rice 2 cups. Along with the China doll, I am also adding half a cup of ragdoll if you don't have a rag doll. Basically we're going to add 1 teaspoon of methy orfini Greek seeds. After that we are going to wash it with some water. So we are going to mix it really well with some water. After the water is clear, we're going to soak it for about four to five hours. After five hours, what we're going to do is make a batter.



So for grinding the batter I'm taking the same water in which we soak the dolls and the rice because that will aid in fermentation. Most of us don't have wet grinders. We don't make idlis everyday guys, so one corner of this is that this will get hot, so you have to grind this in short bursts. As you can see, I've made a better out of this. Don't make it too fine otherwise your dosers won't be very nice, so after the battery is ready we're going to transfer it to a metal bowl.



I'm going to grind the second batch right now. This will aid in fermentation. So our batter is looking much more fluffier and nicer. Just place your bowl with the cover itself. I'm going to keep it aside for fermentation for about 12 hours, sometimes in winters.



How to check if the batter is permitted? You can just smell it or see if it has increased in volume and then your batter will be ready. So now after the batteries were minted we are going to make the ALU masala for that. You can use coconut oil or even G. Mustard seeds should splatter if they don't splatter, then you have to start again once they begin splattering and dancing. I'm also going to add some ginger. Guys. Two or three green chillies, which are roughly chopped and two onions which are sliced.



We just have to cook it for about one or two minutes. So as you can see, the onions are looking cooked and they are looking nice.



What you can do is you can take a potato masher or any spoon and then mash the potatoes. You don't have to mash it. Remember that that's how I like it guys. Otherwise it's your choice. Why am I saying almost it's ready guys? I'm turning off the flame now and I'm going to keep it aside so we'll get back to the dosa batter.



Be careful we don't want to get rid of all that air. We didn't add salt before because sometimes, especially in winters the salt can interfere with the fermentation process along with the salt. Now we're going to make the dosa as making dosas is art in itself. I'm taking a non stick tawa. You can keep your hand above it. It is not bubbling right now, so we're going to heat it for a few more seconds. See making dosas is super simple as you can see how I'm adding a ladle full of the batter. Just going one circle and then you will have the perfect dozer look. If you want to make a much more thinner doser then you can scrape off that excess batter. If you cook it in high flame, then you will get a soft and crispy doser.



See, my flame is not very wide enough and mettawa is very wide. Once I see golden edges, that's when I will place the potato mixture.



Trust me guys a super crispy doser can be a cardboard too and you know what I'm talking about. That's how it needs to be. Do try this recipe guys, I'm sure you're going to like this one. See you soon with one more delicious recipe. Bye for now. For now. It's ready to eat right now. You can see I followed every step similarly and the dozer looks perfect, isn't it? From top once I fold it, you will see what's inside. The Doser does not have a good color and it is not crispy as well.