



It's going to be super tasty and easy to make.



So first we're going to make the dosa batter guys. Everyone has their own version. This is just regular rice, not any special or boiled rice. Along with that I'm taking 1/3 cup of chana Dal. Mix all of this together. Most of the times the rice and the dolls have a coating of some kind of a powder, so we have to get rid of that. Get rid of that, wash it two or three more times, or until the water is clear. Just add some fresh water right now drinking water and let it soak for about 5 hours.



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. Our doser batteries almost ready. I'm just covering the bowl with the plate and then I'm going to cover it with the shawl.



It can also take 24 hours, but in summers it will just take 10 to 12 hours. Basically, your batter should have small perforations or small aviation bubbles like this. Here I have a card high in this I'm going to add 1 tablespoon of oil for a much more authentic flavor. We're going to make a tempering for the Hulu masala, which is the key step of the recipe, so make sure the oil is very hot once it is hot, we're going to take one teaspoon of mustard seeds and then we're going to add it. We are going to add the Curry leaves along with the Curry leaves.



This will bring a very nice fresh flavor. If the card he is moving you can hold the Cudahy with one hand and then keep mixing it with the other. Hi, this will happen with you as well. Basically we are decreasing the loop after that. We just want to bring a binding in the potatoes. Too much lunch should be able to see the potato chunks. And you can see the batter.



What we're going to do now is mix it really well. Looks amazing, isn't it? But we're going to add salt as per taste. Our batter for the Dosa is ready. The consistency is perfect. We're going to heat up a tawa here. We're going to heat it up in High flame once it is hot, we are going to check if it is hot or not. Otherwise you can also sprinkle a little bit of water if it starts bubbling, it's ready. After that, we're going to add 3 to 4 tablespoons of water. Why did we do that water step? Because if the doser cover is too hot then the battery will not stick to the tawa if it does not stick to the tower then it will not be crispy.



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. By the way, if you want to see how to make Mysore masala dosa, then do let me know.



You can see the texture of the dough side is super crispy as well as it is soft as well. Trust me guys a super crispy doser can be a cardboard too and you know what I'm talking about. I've been there, I've tasted the Mysore masala dosa. 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. So right now I'm going to make a nicer dosa.