The dosa is a savoury snack made from a fermented rice batter which resembles a pancake or a crepe and is traditionally served with a filling of spicy potatoes, a lentil sambhar and/or a coconut chutney. While this definition of a dosa is fit for ‘Masterchef’, it fails to capture the extreme Indianness of this dish originating from Karnataka. The dosa is a staple in many households and is commonly available but each dosa is unique. The variation in region, style, ingredients, preparation, preparer leads to yummy variations of the humble dosa and this blog will try to capture the same through my taste buds (and poor writing).

I am addicted to dosas. This may come as a surprise to many but after spending all my twenty years in Bangalore, Karnataka, I have developed a strong bond with the dosa. We’re inseparable. All my meals can be dosa. Really. Maybe it’s the fact that it’s a perfectly sized meal/snack or the fact that it tastes like a preparation sent straight from heaven with its delicately balanced flavours.

On this blog, you will see reviews of some of the many dosas I try including funny or interesting anecdotes, if any. The aim of this blog is to appreciate this Indian dish and spread the love for it (and maybe even build a cult). Feel free to suggest places that are home to these precious snacks and I should visit. Please share any post you enjoyed reading and drop in your comments/suggestions!

This blog is for fun as I strive to improve my writing and expression. Why not spread some information while doing the same?