**Masala Dosa**

Prep time: 9 hours Cook time: 30 min

**Ingredients:**

**For Dosa Batter:**

* ¾ cup idli or parboiled rice
* 2 tbsp poha (flattened rice)
* 3 tbsp urad dal (black gram)
* ½ tbsp chana dal (Bengal gram)
* ¼ tsp methi seeds (fenugreek seeds)
* ¼ tsp low sodium salt (for batter)

**For Potato Filling:**

* 2 cups boiled, mashed potatoes
* 1 tbsp oil (sunflower or rice bran)
* ½ cup onion, thinly sliced
* ½ tsp ginger, finely chopped
* 3-4 curry leaves
* ½ tsp green chilies, chopped (adjust to taste)
* Pinch of haldi (turmeric powder)
* Pinch of hing (asafoetida)
* 2 tbsp coriander leaves, chopped
* Low sodium salt, to taste

**Instructions:**

**Soak Ingredients:**

1. Rinse the rice and poha a couple of times, then soak them together in water for 4 to 5 hours.
2. In a separate bowl, rinse the urad dal, chana dal, and methi seeds, then soak them in 1 cup water for 4 to 5 hours.

**Prepare the Batter:**

1. Strain the water from the soaked lentils, reserving it for grinding.
2. Add the lentils to a grinder jar, along with ½ cup of the reserved soaking water. Grind until you get a light and fluffy batter.
3. Remove the lentil batter into a bowl.
4. Strain the soaked rice well. In the same grinder, add the soaked rice and 1 cup fresh water. Grind until you achieve a fine grainy consistency.
5. Pour the rice batter into the bowl with the urad dal batter.
6. Add ½ tsp salt, mix well, cover, and let it ferment for 8 to 9 hours (or overnight).

**Prepare the Potato Filling:**

1. Soak the chana dal in hot water for 30 minutes, then drain and set aside.
2. Heat 1 tbsp oil in a frying pan. Add mustard seeds and let them splutter.
3. Add the drained chana dal and saute on low flame for 2 to 3 minutes until light golden.
4. Add the sliced onions, curry leaves, green chilies, and ginger. Saute until the onions soften and turn translucent.
5. Add the turmeric powder and hing, mixing well.
6. Add a little water to the mixture, mix well, and simmer for 2 to 3 minutes until slightly thickened.
7. Next, add the boiled, mashed potatoes and ½ tsp salt, mixing well.
8. Simmer on low flame for 3 to 4 minutes, stirring occasionally, until the mixture thickens and is easily spreadable. Stir in chopped coriander leaves and set aside.

**Make the Dosa:**

1. Lightly stir the fermented batter before using.
2. Heat a cast iron pan or non-stick pan until medium hot.
3. Smear a little oil if using an iron pan. Spread the dosa batter in a circular motion on the pan.
4. On medium flame, cook the dosa. Sprinkle some oil on top and edges.
5. Cover with a lid and let it cook until the base becomes golden and crisp.
6. When the edges start to separate from the pan, place a portion of the potato filling on one side of the dosa. You can spread it a bit if desired.
7. Fold the dosa over the filling and serve hot with coconut chutney and sambar.