**Pesarattu**

Prep time: 6 hours Cook time: 25 min

**Ingredients:**

* 1 cup moong dal (green gram)
* 2 tbsp chana dal (Bengal gram)
* 2 tbsp rice
* 1 green chili, chopped (adjust to taste)
* 1 inch ginger, peeled
* 1 tsp jeera seeds (cumin seeds)
* ½ tsp low sodium salt (adjust to taste)
* Oil, for roasting
* ¼ cup onion, finely chopped
* 2 tbsp coriander leaves, chopped
* Additional oil (sunflower, rice bran, or extra light olive oil) for cooking

**Instructions:**

**Soak Ingredients:**

1. In a large bowl, combine 1 cup moong dal, 2 tbsp chana dal, and 2 tbsp rice. Soak them in water for 6 hours.

**Prepare the Batter:**

1. Drain the soaked mixture and transfer it to a mixer jar.
2. Add the chopped green chili, ginger, and jeera seeds. Grind to a smooth batter, adding water as required to achieve a pourable consistency.
3. Transfer the batter to a large bowl, add ½ tsp salt, and mix well. You can add up to ½ cup of water if the batter is too thick.

**Cook the Pesarattu:**

1. Heat a flat pan or griddle over medium heat and spread a little oil on it.
2. Using a ladle, pour a portion of the batter onto the pan and spread it into a round shape using the back of the ladle.
3. Drizzle some oil around the edges and in the center of the pesarattu dosa.
4. Sprinkle the finely chopped onions and coriander leaves on top, gently pressing them with a spatula so they adhere to the cooking batter.

**Flip and Cook:**

1. Cook the pesarattu on one side until it becomes golden and crisp, about 2-3 minutes.
2. Flip and cook the other side for another 1-2 minutes until browned and crisp. Flip a couple of times if necessary to achieve desired crispness.
3. Once cooked, remove the pesarattu from the pan and serve hot with coconut chutney or your preferred chutney.