



Rava Dosa Recipe

Ingredients

- 1/2 1/2 Cup Rava (Sooji)
- 1/2 1/2 Cup Rice Flour
- 1/4 1/4 Cup Maida
- Onion
- Green Chillies (Slit)
- 1/2 1/2 Inch Ginger (Cut Into Strips)
- 1/2 1/2 Teaspoon Whole Peppercorns (Coarsely Crushed)
- Cups Thick Buttermilk
- 1/2 1/2 Teaspoon Cumin Seeds
- Coriander Leaves (Chopped)
- 1/2 1/2 Cup Water
- Tablespoons Coriander Leaves (Chopped)
- Pinch Salt (To Taste)
- Tablespoons Oil

Instruction

1. Prepare ingredients as mentioned in the list.
2. In a bowl, mix together rava, rice flour and maida. Add chopped onion, green chillies, grated ginger, crushed pepper, cumin seeds and curry leaves.
3. Pour in buttermilk and keep stirring to avoid any lumps. Use a whisk if required. Mix well to get a pouring consistency. If required add 1/2 cup water to make an even consistency. Add chopped coriander and salt to taste. Allow it to rest for 30 minutes.
4. Heat the tava and grease it with oil. Once hot, keep the flame on medium and pour a ladle full of batter. Start from edges towards the center. Cover with batter if there are any gaps.
5. Cook on medium flame till the base is crisp and brown. Remove from tava. Repeat the process with the remaining batter
6. Serve hot with chutney.

Nutrition

Carbohydrates	21.31 g
Energy	166.02 kcal
Fats	7.29 g
Protein	4.36 g

36 Minutes

9 Servings