

Dosa Recipe (Kerala Dosh)

recipes.malayali.me/menu/easy-recipes/dosa-recipe-kerala-dosha

This is an Easy to Make Dosa Recipe. **Dosa** is commonly known as **Dosha** in Kerala. It is a fermented Flat Bread made out of **Rice** and **Urad Dal** (Black Lentil).



Ingredients

1. Rice Flour – 2 cups
2. Urad Dal (Uzhunnu Paripuu) – 3/4 Cup
3. Salt – 1 tsp
4. Baking Soda – 1/4 tsp (Optional)
5. Water – As Required
6. Oil – As Required

Preparation Method

1. Soak Urad Dal in water for at least 2-3 hours.
2. Grind dal adding required quantity of water to form a thick paste.
3. Mix the rice flour, salt and grinded dal to form a loose batter. You may have to add more water to get the required consistency.
4. Keep the batter overnight to ferment.
5. You can add a pinch of Baking Soda if you are living in USA or any other cold country. It is better to preheat the oven for a few minutes and then place the batter inside the oven so that it ferments.

6. Heat a non stick Tava or griddle and pour one ladle full of batter and spread it as thin as possible to make thin and crisp dosas. If you are not using a Non Stick Tava, then apply a dab of oil to prevent the Dosa from sticking on to the pan.
7. When the edges begin to become crisp (3-4 minutes), flip it over and keep for 2 more minutes.
8. You can apply few drops of oil on the edges of the dosa to give it a better taste.
9. Serve the Dosa along with **Sambar** or any Chutney of your choice.
10. Here are a few **Chutneys** which go well with Dosa:
 - **Coconut Chutney (Thenga Chammanthi)**
 - **Pearl Onion & Coconut Chutney (Kunjulli Thenga Chammanthi)**
 - **Tomato Chutney**
 - **Green Peas Chutney**
 - **Onion Chutney**

