

Suji Masda Dosa

Pax :- 6-7

Sr.	Ingredients	Quantity
1	Semolina	180 gm
2	Gram Flour	1 Tbsp
3	Wheat flour	1 Tbsp
4	Salt	To Taste
5	Curd	1 cup
6	Baking Soda	1/4 tsp
7	Oil	For Frying
8	Oil	1 Tbsp
9	Mustard	1 Tsp
10	Chana dal (Bengal Gram Split)	1 Tbsp
11.	Curry leaves	8-10 no.
12	Green Chilli	1 no.
13	Ginger	1 inch
14	Onion (Slices)	1 no.
15	Salt	To Taste
16	Turmeric Powder	1/2 Tsp
17	Red Chilli Powder	1/4 Tsp
18	Potato (Boiled)	5 no.
19	Fresh Coriander leaves	2 Tbsp

Method :-

1. Take a Grinder Jar , add semolina , gram flour , wheat flour.
2. Prepare powder
3. Add salt , curd , Mix well.
4. Cover and let it rest for 10 mins.
5. Take a pan , add oil , mustard , chana dal , curry leaves , ginger , green chilli , onion . Cook for 1 min on high flame.
6. Add salt , turmeric powder , red chilli powder . Cook for 2 mins.
7. Add boiled potato , coriander leaves . Mix well on low flame . Cook for 1 min.
8. Potato batter is ready.
9. Add water in dosa mixture and adjust the consistency.
10. Mix well , Add Baking soda and 1 Tbsp water . Mix well Prepare smooth batter.
11. Spread batter on Dosa tawa
12. Cook well , fill potato batter.
13. Serve hot with coconut chutney and sambhar.