

Dhal Dosai

Written by Our Family



Ingredients

Quantity:	Measure:	Ingredients:	Description:
4	Nos	Onions	Chop
1	Twigs/Sprigs	Curry Leaves	Chop
1	Bundles	Coriander Leaves (Kothmeethi)	Chop
1	Inch	Ginger	Chop
6	Nos	Chillies Green	Chop
8	Medium	Chillies Red Dry	Grind coarsely
Quarter	Kilogram	Dhal, Chana	Soak
Quarter	Kilogram	Dhal, Urid (white)	Soak
Quarter	Kilogram	Dhal, Tur	Soak
0.5	Kilogram	Rice, Raw	Soak
1	Pinch	Asafetida (Hing)	Add

Method

Chop the onions, ginger, green chillies, coriander and curry leaves finely. Grind the red

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chillies coarsely.

Soak the rice and dals overnight. Drain and grind to a coarse paste. Add chillies, salt and asafetida. Add the chopped masala, and salt to taste. Mix well.

Fry in a tawa meant for frying dosas.