

Neer Dosa/Pan Pole

Written by DURAN DSOUZA

Ingredients: 2 cups of rice (raw rice/basmathi rice) water salt to taste

Method:

Wash and soak the rice for 1-2 hours. If you are in a hurry you can soak it in hot water for 1/2 hour. Grind the rice along with the soaked water to a fine batter. Add salt and mix nicely.

Heat a fry pan. Smear little oil and pour the batter. Rotate the pan to spread the batter evenly. keep covered for 1 minute. Remove from the pan. Delicious Neer Dosa/Pan Polo is ready to serve. You can also prepare a mixture of fresh coconut and jaggery/sugar. And stuff the dosa with this mixture and roll the dosa. This is called portha pole in konkani.