

Ingredients

Quantity	Measure	Ingredients	Description
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Method

Soak all the ingredients [except dried red chillies and onion and coriander] for 5 hours..

Grind the soaked rice and dhals together with dry red chillies, onion, little coriander and salt to a smooth paste, a little thicker than our regular dose batter.

Heat a non-stick pan.

Like dose Add 1 ladle of batter on the pan and spread it like dose.

Apply oil on the sides and cook well ,then turn over and cook both the sides evenly.

This is usually served hot with some chutney, like the coriander chutney, aveeal or with pickle .