

Ingredients

Quantity:	Measure:	Ingredients:	Description:
100	Grams	Dhal, Urid (white)	Soak
250	Grams	Flour, Maida - (Refined)	Add
4	Medium	Chillies Green	Add
3-4	Small	Onions	Add
1	Inch	Ginger	Add
	As Required	Salt	Add

Method

Soak the urid dhal, and when soft, grind, and keep aside for 10-12 hours. Preferably overnight.

Add the maida and salt to the batter and mix.

Add finely cut chillies onions and ginger to the batter.

Make a brush, with half cut onion, and pricking the round side with the fork. Dip the onion in cooking oil, and apply the oil to the heated tawa, on which the dosas are to be fried.

Put a ladle full of batter on the hot oiled tawa, and spread the batter, with the back of the ladle, and close the lid and fry on both sides, and when done, remove.