

## Pancakes with Rice and Dhals

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### Ingredients

Quantity	Measure	Ingredients	Description
1	Tablespoon	Cooking Oil	for frying
1/4	Teacup	Dhal, Chana (Kabuli chana)	For soaking and grinding
1/4	Teacup	Dhal, Moong	For soaking and grinding
1/2	Teacup	Dhal, Urid	For soaking and grinding
1/4	Teaspoon	Methi - Fenugreek	For soaking and grinding
1	Teacup	Rice, Raw	For soaking and grinding

1 cup raw rice, quarter cup chana Dal, quarter cup moong dhal, half cup urid Dal, Quarter teaspoon methi seeds. soaked for four hours. Ground fine to make a thick consistency, added sufficient water while grinding.

Make Dosa, on a non stick frying pan. One ladle for each Dosa. Spread the batter evenly, with the back of the ladle, to make a round shape. Cover the Dosa with a lid, while frying. When done, remove with a flat ladle.

Serve with [Coconut Chutney](#)