

Quick n Easy Dosai

Ingredients

semolina - 1 cup
all purpose flour (maida) - ½ cup
green chillies - 2, chopped
curry leaves - few, chopped
coriander leaves - 2 tbsp, chopped
sour butter milk - 1 cup
or
sour curds - ½ cup
oil - 2 tbsp
mustard - 1 tsp
salt - to taste

Method

Combine all the ingredients from semolina to buttermilk.

Add enough water to form a batter, the consistency of thin pouring cream. Add salt.

Heat oil, season with curry leaves and add to the batter.

Heat a thick flat griddle, preferably non stick, till few drops of water, sprinkled on it sizzle and evaporate quickly.

Brush the pan with oil and pour about ½ cup of batter all over from a height of about 8 cm (2").

So that it makes a thin lacy dosa. (the batter should be thin enough to spread by itself when poured)

Drizzle some oil all over the dosa.

Cook till the under side is well browned , Turn and cook the other side..

Fold into half, and again into half, forming a triangle. Serve immediately with chutney, and / or sambar.

Set Dosai

Ingredients

raw rice - 2 cups

black gram (urad) dal - ½ cup

fenugreek - ½ tsp

beaten rice, thick (poha) - ½ cup

or

beaten rice, thin(poha) - 1 cup

salt - to taste

cooking soda - ¼ tsp

Method

Wash and soak rice, dal and fenugreek together for 3-4 hours.

Soak beaten rice separately.

Grind both these separately to a smooth paste.

Mix both, add salt and enough water to form a batter as for standard dosai.

Allow to ferment over night.

Thin down the batter if necessary with water to get the consistency of pouring cream.

Add soda just before making the dosa.

Heat a thick flat griddle, preferably non stick, till few drops of water, sprinkled on it sizzle and evaporate quickly.

Brush the griddle lightly with oil.

Pour about ¾ cup of batter on it and spread very lightly to form a thick dosa.

Cover and cook on medium heat till it is full of tiny holes, with golden brown under side and white and fluffy on top.

Ease it off the griddle and slide on to a serving plate, with white side on top.

Serve with a chutney or kurma or a mutton or chicken curry.

Pesarattu

Ingredients

whole green gram - 1 cup
raw rice - ¼ cup
green chillies - 2-3
ginger - 1 cm
salt - to taste

Soak gram and rice together for 6-8 Hrs.

Grind with rest of the ingredients to a smooth, thick batter

For Topping :

oil - 2 tbsp
cumin - 1 tsp
minced green chillies - 1 tbsp
minced onion - 1 cup
grated coconut - 1 cup
heat oil, fry cumin, green chillies and onion. mix with coconut.

Method

Heat a thick flat griddle, preferably non stick, till few drops of water, sprinkled on it sizzle and evaporate quickly

Lower the flame, Pour about ½ cup of batter on it and spread quickly with the back of a ladle, as thin as possible.

Drizzle some oil all round and on top.

Cook on medium heat till the under side is well browned.

Sprinkle some filling on ½ the dosa and fold the other ½ to cover the filling.

Serve hot with a chutney.

Adai

Ingredients

raw rice - 2 cup
bengal gram dal (chana dal) - ½ cup
black gram dal (urad dal) - ¼ cup
red gram dal (toor dal) - ¼ cup
red chillies - 4-5
turmeric powder - ½ tsp
green chillies - 2, finely chopped
coriander leaves - 2 tbsp, chopped
grated coconut - ¾ cup
salt - to taste

Method

Wash and soak the rice and all the dals together in water for about 4 hrs.

Grind to a slightly coarse, thick paste with red chillies.

Add rest of the ingredients

Heat a thick flat griddle, preferably non stick, till few drops of water, sprinkled on it sizzle and evaporate quickly.

Lower the flame, Pour about ¾ cup of batter and spread with the back of a laddle to about 1/8" thickness.

Drizzle some oil all round. Increase the heat and cook till the under side is brown.

Turn over and cook the other side.

Serve with Avial, Sambar or butter and brown sugar (jaggery).

Urad - Maida Dosai

Ingredients

husked blackgram (urad) - 1 cup
fenugreek - ½ tsp
all purpose flour (maida) - 2 cups
salt - taste

Method

Wash and soak urad with fenugreek for 2 hours and grind to a smooth paste.

Add salt to taste. Allow to ferment over night.

Mix maida with enough water to form a batter, the consistency of pouring cream.

Keep covered over night.

Next morning, the maida will settle at the base as a thick paste with clear water on top.

Carefully drain away the water and add the thick paste to the urad batter and mix well.

Add water, if necessary to make a thick pouring batter.

Heat a thick flat griddle, preferably non stick, till few drops of water, sprinkled on it sizzle and evaporate quickly.

Lower the flame and pour ½ cup of batter on it.

Spread quickly with the back of a laddle in concentric circles to form a thin dosa.

Drizzle some oil all round and on top.

Cook till the under side is light brown. Turn the dosa and cook the other side.

Serve hot with a chutney.

Rawa Dosa

Ingredients

rice flour - 2 cups
wheat flour - 1 cup
semolina (rawa) - ½ cup
cumin seeds - 2 tsp
green chillies - 2 tsp, chopped
salt - to taste
buttermilk - ¼ cup

Method

Combine all the ingredients and add enough water to make a very thin batter.

Heat a thick flat griddle, preferably non stick, till few drops of water, sprinkled on it sizzle and evaporate quickly.

Brush the pan with oil and pour about ½ cup of batter all over from a height of about 8 cm (2").

so that it makes a thin lacy dosa. (the batter should be thin enough to spread by itself when poured).

Drizzle some oil all over the dosa.

Cook till the under side is well browned and the dosa id crisp.

Fold into half, and again into half, forming a triangle. Serve immediately with chutney, and / or sambar.

Variation :

For onion rawa dosai, slice some onions and saute them in oil till golden brown.

Soon after pouring the batter on the griddle, sprinkle some onion slices over it. Continue as above.

Masala Dosa

Ingredients

raw rice - 1 cup
par boiled rice - 1 cup
husked black gram (urad) - ½ cup
fenugreek seeds - 1 tsp
salt - to taste

For Coconut Chutney :

grated coconut - 1 cup
roasted gram - 3 tbsp
green chillies - 4-6
ginger - small piece
salt - to taste

For Potato Filling :

potatoes - ½ kg
oil - 4 tbsp
mustard - 1 tsp
cashew nuts - 1 tbsp, broken into pieces, (optional)
green chillies - 4-5, slit
curry leaves - few
onions - 350 gms, sliced
turmeric powder - ½ tsp
salt - to taste
coriander leaves - 2 tbsp, chopped.

Method

Wash both kinds of rice and soak in water for 4-5 hours.

Wash and soak the gram in water, with the fenugreek in another bowl. (There is a theory that if the urad is soaked for more than 1 hour, it loses its fluffiness. So, many people soak it much later. But this is not quite convenient for those who cannot be at home all the time. I have found a solution to this problem. I soak rice and urad at the same time. But use up all the water in which urad is soaked, for grinding the batter. This ensures that the lightness imparted to the batter by urad is not lost. So, do not use too much water for soaking urad. About 5 cm. above its level should be fine.)

Grind the urad and fenugreek to a smooth and light paste. (If any of the soaking water is left over, use it for grinding the rice.)

Grind the rice to a smooth paste.

Mix both the pastes together. Add salt to taste, and water if needed to form a thick pouring batter.

Mix well and keep covered over night.

Continued.....

For Potato Filling :

Boil, peel and lightly mash the potatoes.

Heat oil, add mustard.

When it begins to splutter, add cashew nuts (optional) green chillies and curry leaves. Fry for ½ minute.

Add onions and fry till they are pale brown.

Add turmeric and 1 ½ cup of water.

Simmer for 10 minutes.

Add potatoes and salt. Mix well keep covered on a low flame for 3-5 minutes. Mix in the coriander leaves and remove from fire.

To make dosas, stir the fermented batter well. Heat a thick, flat griddle, preferably non-stick, till few drops of water, sprinkled on it sizzle and evaporate quickly. Reduce the fame, pour about ½ cup of batter on it and spread quickly with the back of a laddle in concentric circles to a thin pancake. Drizzle some oil all around and on top. Increase the fame to medium and cook till the under side is golden brown. Reduce the flame, cover ½ the dosa with the potato filling and fold over the other ½. To cover it. Serve immediately with coconut chutney.