

GREENGRAM DOSA

Ingredients:

- Green gram (Whole) - 1 cup
- Onion (Chopped) - 1 medium sized
- Ginger (Chopped) - 1/2 inch piece
- Coriander leaves (Chopped) - 1 tbsp
- Cumin Seeds - 1teaspoon
- Ghee - Quantity Sufficient
- Salt - Quantity Sufficient (for taste)
- Water - Quantity Sufficient



Method:

- Soak green gram in water for 3 hrs
- Drain the water and grind to smooth batter
- Add Onion, Ginger, Coriander leaves, Cumin seeds and Salt to the Batter and mix thoroughly - add little water to make the required consistency, if needed
- Heat a dosa tawa, take a laddle full of batter and spread it thin like dosa
Sprinkle ghee on the sides and cook on both sides
- Your Greengram dosa is ready to be served. Taste's best with coconut chutney

