





RAVA DOSA | INSTANT DOSA RECIPE

By Aromacookbook

 PREP TIME	 COOKING TIME	COOKING STEPS
30mins	15minutes	
 DIET	 SERVINGS	
Vegetarian	10 Dosas	
INGREDIENTS	QUANTITY	<ol style="list-style-type: none">1. Transfer all the ingredients in a bigPP bowl and mix well.2. Cover it with a plate and let it rest for 20 minutes. After about 20 minutes, check for the consistency again. Rava (semolina) absorbs water after soaking so batter may become thick. If required, add more water to bring it to pouring consistency. Stir the batter and mix well.3. Heat a non-stick tava or iron dosa tawa over medium flame. To check whether tava is ready for making dosa or not sprinkle few drops of water on its surface. If water sizzles right away, then it means tawa is hot enough to cook dosa. After water evaporates completely, pour ladle full batter in the center of tawa and quickly spread it into thin circle.4. Pour the batter until it covers the center. Maintain some holes here and there. These holes steam to escape and makes dosa crispy.5. Drizzle 1-teaspoon oil around the edge and cook for 1½ - 2½ minutes or until the bottom surface turns light golden brown and crisp and top surface looks cooked.6. Slowly flip it over another side and cook for 30 seconds to a minute.7. Transfer it to a serving plate. Repeat the process for remaining batter. <hr/> <p>Serving Ideas: Serve it hot with coconut chutney or tomato chutney.</p>
Rava	1 cup	
Rice Flour	1/4 cup	
Onion Finely chopped	1/4 cup	
Carrot Shredded	¼ cup	
Green chilly Chopped	1	
Coriander leaves	1 tablespoon	
Curry leaves	3-5	
Curd	2 tablespoon	
Salt	as taste	
Water	2 1/2 to 3 cups	
Oil	Sprinkle	