





# WHEAT DOSA | INSTANT DOSA RECIPE

By Aromacookbook

 PREP TIME	 COOKING TIME	COOKING STEPS
30mins	10 minutes	
 DIET	 SERVINGS	
Vegetarian	10 Dosas	
INGREDIENTS	QUANTITY	
Wheat Flour	1 cup	
Rava	1/4 cup	
Rice flour	1/4 cup	
Finely chopped Onion	¼ cup	
Chopped Green chilly	1	
Coriander leaves	1 tablespoon	
Carrot Shredded	1 /4 cup	
Curry leaves chopped	7-8	
Grated Coconut optional	1 tablespoon	
Salt	as taste	
Water	2 cup	
Oil	Sprinkle	

1. Transfer all the ingredients in a bid bowl and mix well.

2. Cover it with a plate and let it rest for 15-20 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, pour ladle full batter in the center of tawa and quickly spread it into thin circle (approx. 7-8 inch diameter circle) by rotating back-side of the ladle in spiral motion.

4. 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.

5. Slowly flip it over another side and cook for 30 seconds to a minute.

6. Transfer it to a serving plate. Repeat the process for remaining batter.

7. **Serving Ideas:** Serve it hot with coconut chutney or tomato chutney.