



Masala Dosa

"Masala Dosa is one of the most celebrated dishes of South Indian cuisine and has become a favorite breakfast and street food across India and around the world. It consists of a thin, crispy crepe made from a fermented batter of rice and urad dal, cooked until golden brown and filled with a flavorful potato masala prepared with onions, mustard seeds, curry leaves, green chilies, and aromatic spices. The natural fermentation of the batter gives the dosa its characteristic tangy flavor and crisp texture, while the soft potato filling provides a delicious contrast. Traditionally served with coconut chutney, tomato chutney, and hot sambar, Masala Dosa is a wholesome meal that is light, nutritious, and satisfying. Whether enjoyed for breakfast, brunch, lunch, or dinner, this iconic dish perfectly showcases the simplicity, flavor, and culinary heritage of South India."

SOUTH INDIAN **VEG**

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS	DIFFICULTY
30 min	25 min	55 min	4 People	Easy

INGREDIENTS (20 ITEMS)

☐ Parboiled Rice 2 cups parboiled rice	☐ Urad Dal ½ cup urad dal (split black gram)
☐ Chana Dal 2 tbsp chana dal	☐ Fenugreek Seeds ½ tsp fenugreek seeds
☐ Salt Salt to taste	☐ Water Water as required
☐ Mustard Oil Oil or ghee for cooking	☐ Potato 4 medium potatoes, boiled and mashed
☐ Vegetable Oil 2 tbsp oil	☐ Mustard Seeds 1 tsp mustard seeds
☐ Cumin Seeds 1 tsp cumin seeds	☐ Chana Dal 1 tsp chana dal
☐ Curry Leaves 8-10 curry leaves	☐ Green Chili 2 green chilies, finely chopped
☐ Ginger 1 tsp grated ginger	☐ Onion 2 medium onions, thinly sliced

☐ **Turmeric**
¼ tsp turmeric powder

☐ **Salt**
Salt to taste

☐ **Coriander Leaves**
2 tbsp chopped coriander leaves

☐ **Lemon Juice**
Juice of ½ lemon

STEP-BY-STEP INSTRUCTIONS

1 Prepare the Batter

Wash the rice, urad dal, chana dal, and fenugreek seeds thoroughly. Soak them separately in water for about six hours. Grind the soaked ingredients into a smooth batter, combining them with enough water to achieve a pouring consistency. Add salt, mix well, and allow the batter to ferment overnight or for 8-10 hours until it becomes light and airy.

2 Prepare the Potato Filling

Heat oil in a pan and add mustard seeds, cumin seeds, and chana dal. Once they begin to crackle, add curry leaves, green chilies, and grated ginger. Sauté briefly before adding the sliced onions. Cook until the onions become soft and translucent. Add turmeric powder and salt, then mix in the mashed potatoes. Stir well until the spices coat the potatoes evenly. Finish with lemon juice and chopped coriander leaves, then keep the filling aside.

3 Heat the Dosa Pan

Place a flat cast-iron or non-stick dosa tawa over medium heat. Lightly grease the surface with a little oil or ghee and wipe away any excess using a clean cloth or paper towel.

4 Spread the Batter

Pour a ladleful of batter onto the center of the hot pan. Using the back of the ladle, spread it in a circular motion from the center outward to form a thin, even circle. Drizzle a little oil or ghee around the edges and over the surface.

5 Cook the Dosa

Allow the dosa to cook undisturbed until the bottom becomes golden brown and crisp while the edges begin to lift naturally from the pan. Cook until the top is fully set and the dosa develops an even crispy texture.

6 Add the Potato Masala

Place a generous portion of the prepared potato filling in the center of the dosa. Spread it slightly across the middle while keeping enough room to fold the dosa neatly.

7 Fold and Serve

Carefully fold the dosa over the potato filling into a half-moon or cylindrical roll. Transfer it immediately to a serving plate while it is hot and crispy.

8 Serving Suggestions

Serve Masala Dosa hot with fresh coconut chutney, tomato chutney, mint chutney, and steaming hot sambar. It also pairs wonderfully with onion chutney, peanut chutney, or a small bowl of vegetable kurma for a complete South Indian meal.

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