

Dosa

- 2 cups white gram dal (urud dal)
- 4 cups white rice
- 1 teaspoon fenugreek
- salt to taste
- yellow onion, chopped
- green chile, chopped
- olive oil

Soak dal and rice overnight in water.

Grind to paste.

Add some more water, fenugreek and salt. Leave out overnight, again, so it can start to ferment.

Add chopped onions and chiles.

Heat olive oil. Fry batter thin and crispy in the oil.

Serves: 6

Preparation time: 60 minutes (start two days in advance)

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