

# Set Dosa

*Spongy, soft, 5-6 inch circular shaped dosa served as a stack of 2-3 are well known as set dosa. Porous textured set dosa with brown in color at the bottom and top tastes awesome with coconut chutney and sambar!! Let us walk through the recipe....*

## INGREDIENTS

- 2 cups of raw rice
- 1 1/2tsp methi/fenugreek seeds
- 1/2 cup curd
- 1/2 cup coconut water.
- Salt, oil to cook the

## METHOD

*Soak raw rice and methi for 3 hours. Grind it by adding minimum water to make it into smooth paste. Add curd and coconut water and whip before removing the batter from the mixer. The batter should be of thick pouring consistency. Transfer the batter to a bowl and keep it rest for 10 to 12 hrs or overnight to ferment. Add salt and keep ready.*



*Heat a griddle and drizzle with 1 tsp of oil, add a ladle full of batter and spread it 5 inch circular form to make thick*

*dosa. Cover and let it to cook for few seconds. Now flip it other side to have brown spots. Remove from the griddle and repeat the process with rest of the batter. Serve hot with sambar and coconut chutney.*



*Omshanti*