

Jowar (Cholam) Dosa

Ingredients

Jowar	- 2 ½ cups
Par boiled rice (idli rice)	- 2 ½ cups
Urad dhal	- 1 cup
Salt	
Oil	



Preparation

- Mix jowar, rice & urad & wash well.
- Soak in enough water for 6-8 hrs.
- Grind to a fine batter adding water as for usual dosai.
- Add salt & ferment the batter for 10 hrs .
- This dosai can be made with minimum oil & is a soft type of dosai.
- It is best not to make it very thin.
- Once the batter is spread, dribble just ½ tsp oil over it, cover & cook.
- Turn over & cook for just a few secs.
- Serve with sambar or any chutney.

Didn't turn out as expected?

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