

Kalikindina Dosa & Easy Kuzambu

Ingredients

Boiled rice – ½ cup
Raw rice – ½ cup
Grated coconut – 2 tsp (optional)
Salt.



Preparation

- Soak both rice together & grind very fine adding coconut & little salt.
- Take 1 tbsp of the paste, mix with 1 cup of water & cook stirring to prevent lump formation, to get a porridge. This is called “ kali”.
- Cool it thoroughly & mix with the remaining batter.
- Pour this also like rava dosai – do not spread from the centre as we do normally for dosais.
- When the tava is hot, take in a small cup & pour from around in a circular fashion, till you reach the centre. Very little oil is enough.
- Cover & cook. Also do not turn over, fold & serve.

Didn't turn out as expected?

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Region : South Indian
Type : Tiffins / Snacks

Easy Kuzambu

Ingredients

Tamarind paste - 2 tsp
Tomatoes - 3 - chop
Sambar powder - 2 tsp (or to taste)
Salt, haldi

To temper:

Oil - 1 tbsp
Mustard seeds - 1 tsp
Urad dhal - 1 tsp
Red chillies - 2,3
Pepper - ½ tsp
Saunf - ½ tsp
Methi seeds - ½ tsp
Small onions - 7,8 (chopped)
Curry leaves - few

Preparation

- Mix tamarind paste, chopped tomatoes, sambar powder, salt & haldi in 2 cups of water & keep ready
- Heat oil, add tempering ingredients as given & fry well.
- Add the tamarind mixture, boil & remove.

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