

Kollu Dosai & Kara Chutney

Ingredients

Kollu (horse gram) – 1 cup
Boiled rice – 4 cups
Methi seeds – 2 tsp
Oil
Salt



Preparation

- Mix kollu, rice & methi seeds.
- Wash well & soak together for 6 hrs.
- Grind to a very fine paste, using the soaked water.
- Ferment the batter for minimum 8 hrs.
- Make slightly thick dosais, using less oil.
- Spread on a hot tava, add very little oil & cook covered.
- Open, when the underside is cooked, turn over, cook for a minute & remove.

In the photo, it is served with Kara Chutney given in

<http://www.indusladies.com/forums/showpost.php?p=11639&postcount=59>

You can serve with any spicy chutney of your choice.

Didn't turn out as expected?

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