

Jowar Dosa

INGREDIENTS

1 cup Jowar flour

1/2 cup Rice flour

1 onion, finely chopped

1 green chili, finely chopped

1 tbsp coriander leaves, finely chopped

Some curry leaves, finely chopped

1 tsp Jeera

Salt to taste

2-3 cups Water to make the batter

Ghee or oil

METHOD

1. Take the flours, salt, jeera, and green chili, onion, and coriander leaves and mix well. Add water gradually and make a very thin batter.
2. Heat a non-stick pan on medium flame and rub little oil all over, then wipe it with a wet cloth.
3. Now pour the batter from a height. The batter will sizzle and form holes.
4. Drizzle little oil/ghee all over. Cook till it turns golden and crispy.
5. Once done fold and remove. Serve hot with white coconut chutney and sambhar.

