

# Neer Dosa

Soft, light and easy on the prep, our Neer Dosa is inspired from the Mangalorean cuisine!

Ideal for breakfast, this dosa is a lacey delicacy made from 4 ingredients!

## INGREDIENTS

200gm Rice, soaked in water for 2 hours, drained

1/2 cup Grated fresh coconut

3 cups Water

5 tbsp Ghee

## METHOD

1. In a food processor, grind the rice into a fine paste.
2. Add the coconut and water. Blend into a thin batter.
3. In a skillet over medium heat, heat the ghee.
4. Pour in one ladleful of the batter. Swirl the pan in a circular motion and allow the batter to spread evenly and thinly, like a crepe. Cook on both sides until cooked.
5. Serve hot with peanut chutney!

## Health Benefits

Neer Dosa is light and a good breakfast option.

Rice is rich in carbohydrates and is a source of energy.

Coconut is nutrient dense with many minerals, vitamins & high fiber content.

Try this easy recipe today & let us know if you like it!

---

---

---