

## Recipe

### Mysore Masala Dosa

## By

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## Ingredients

- Dosa batter
- Red chutney
- Urad dal - ½ cup
- Grated coconut - ½ cup
- Dry red chilies - 5-6
- Tamarind water - 4 tbsp
- Curry leaves
- Oil - ¼ tsp
- salt - as per taste

## Preparation

1. Roast urad dal in oil.
2. Add curry leaves and red chilies and stir for 5 minutes.
3. Grind all the ingredients.
4. Add tamarind water and make a paste.
5. Prepare a dosa and spread red chutney and fold and serve.

## Serves

3-4 Person.

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Hare Rama Hare Rama Rama Rama Hare Hare**