

## Recipe

### Sponge Dosa

## By

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## Ingredients

- Atukulu (flattened rice) - 1cup
- Rice - 2 cups
- Curd (sour) - 1cup
- Green Chilies - 3
- Salt - as required
- Oil - ¼ cup
- Fenugreek seeds - 1tsp

## Preparation

1. Soak rice; flatten rice and fenugreek seeds in curd for at least 2 hours.
2. Then add water if required to soak.
3. Grind that mixture in to thick fine paste (add little water while grinding).
4. Leave that batter for 10 to 12 hours for fermenting.
5. Heat a flat griddle and rub some oil on it.
6. Pour some batter on it with a ladle but don't spread it.
7. Cover it with a lid for 2 minutes.
8. Do not Cook it on the other side.
9. Check that all the moisture in it is evaporated.
10. Remove it from the griddle.
11. The sponge dosa is ready to serve.

## Serves

3-4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**