

## **EGG DOSA (PANCAKE MADE OF RICE, BLACKGRAM, FENUGREEK AND EGG)**

### **INGREDIENTS:**

Parboiled Rice	750 g
Black Gram Dal	250 g
Fenugreek Seed	2 Tablespoon
One Egg Per Dosa	
Oil- for making Dosas.	

### **METHOD:**

1. Soak the parboiled rice in water (de-mineralized water may be preferred) for atleast 6 hours. Make a smooth batter in a wet grinder or mixie.
2. Soak together the black gram dal and fenugreek seed also for 6 hours. Make a smooth batter.
3. Mix the batters together adding salt and set aside for atleast 12 hours till the mixture ferments. Use a large pot since the batter is likely in increase in volume when fermented. The batter should become a mass of tiny bubbles.. Do not stir too much.
4. To prepare the tawa, heat the tawa. Sprinkle a few drops of water. If it sizzles, the tawa is ready for use.
5. Smear a little oil on the tawa ( do not use too much oil, as the batter will not spread evenly). When the oil smokes, lower the heat.
6. To make an Egg dosa, a ladleful of batter over the tawa and spread quickly using a continuous spiral motion, spreading it outwards till the dosa , measuring approx. 6 inches.
7. Immediately after the above step, pour the previously beaten egg and spread it covering the batter. Pour a teaspoon of oil all round the edges of dosa
8. Increase the heat and cook for a couple of minutes till golden brown in colour.
9. Serve hot with coconut chutney or sambar