

Thattil Kutti Dosa

Written by W.J.Pais

Dosa, the traditional breakfast dish from especially kerala. Here I am preparing a verity and nostalgic dosa,.....Tattil Kutti dosaBest combination of tattil kutti dosa is garlic chatney.

Soaking Time: 4-6 hours.

Preparation Time: 10 mins

Fermenting Time: 4 hours/ over night.

Ingredients

1.Idali rice - 1 cup.

2.raw rice - 1 cup.

3.Split Black Gram/Urad dal-1/2 cup.

4. Boiled rice - 1/3 cup.

5.Fenugreek seed – 1 tsp.

6.Salt to taste.

Method of prepration:

1.Wash the rice and urad dhal until the water runs clear. Soak it for 6-8 hours.

2.Wash and prepare your grinder. Add the soaked urad dhal, fenugreek seeds and enough amount of water to the grinder. It will take about 15 minutes for the urad dal to be ground smooth. As the urad dhal grinds, it will rise and turn fluffy

3. Transfer the urad dal batter to a large container.

4. Next add soaked rice. It will take about 15- 20 minutes to grind. 5. Once done, add this to the urad dal batter and some salt. Mix gently so that the rice and dal get combined well. (you can also grind the rice and urad dhal together.)

6. The consistency should be fluffy and the batter should fall down easily from your spoon as

Thattil Kutti Dosa

Written by W.J.Pais

you mix it.

7. Set aside this batter in a container that is only filled halfway with the batter to allow room for rising during fermentation, it will ferment in about 6-8 hours or overnight. In colder places, you can either leave it inside the microwave, or in the same area where you keep curd to ferment.

8. Once fermented and risen, mix very gently to combine.

9. Heat a non-stick pan, grease it lightly with oil.

10. Pour 1/2 ladleful batter and make small dosas (kutti dosa) depending upon the diameter of the dosa pan.

11. you can prepare 4-6 dosas in large pan.

12. Cook this dosas for 2 minutes on a medium heat.

13. Flip to other side also and cook till golden color.

14. Pour a little oil / ghee along the edges while cooking. serve hot.

15. Like this prepare all dosas.

16. Serve with garlic chutney. Enjoy!!!!

[/thattil-kutti-dosa-real-taste-of-kerala.html](http://thattil-kutti-dosa-real-taste-of-kerala.html)

<http://garammasala134.blogspot.ae/2013/12>