

Ingredients

Quantity	Measure	Ingredients	Description
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Method

Combine all the above ingredients except oil and let the rava dose batter sit for half an hour to an hour. It might thicken after a while as rava absorbs the water. At the time of making dosas add more water such that it is of pouring consistency (like thick buttermilk).

Pre-heat an iron tawa on high for a minute. Do the water test (sprinkle few drops of water over the hot tawa such that it sizzles) and reduce heat. Pour a ladle full of dose batter from the outward base of the tawa in a circular motion. Fill the gap in the middle with dose batter.

Don't drop batter like a thick lump but pour all over, evenly, filling the gaps.

Pour 1-2 tsps of oil like drops along the edge of the dose and the gaps in the middle.

Increase heat to medium flame and let the dose cook for around 3 mts.

At this point increase flame to high and let the dose roast for a half a minute or so. If you want a slightly softer dose, remove the dose at this point.

But for a crisper dose, let the dose roast further on high for another one mt or till it reaches a nice golden brown stage.

Serve hot with chutney or sambar.

It takes practice to prepare rava dosas.