## Maida Dosa

#### Maida Dosa

#### **INGREDIENTS:**

Annapurna Maida (All-Purpose Flour): As needed

Water: As needed

• Mustard Seeds: As needed

• Green Chillies: As needed, chopped.

• Oil: As needed



#### PREPARATION:

• Mix the Annapurna maida with water to make a batter, ensuring that it has no lumps and is of the same

- consistency as normal dosa batter.
- Temper the batter with mustard seeds and chopped green chillies.
- Heat up the griddle.
- Pour out the batter and form a circle, starting from the outside and gradually working towards the centre.
- Add oil along the dosa rims and a little on the top to help cook it.
- Cook both sides until golden-brown.
- Serve hot with chilli chutney or sambar

### Raw Mango Cooler

## Mint & Ginger Lemonade

### <u>Adai</u>

**Sweet Pongal** 

Saffron Cream Of Wheat Pudding

**Spiced Chickpea Snack** 

Akki Roti

<u>Moroccan Harira Soup</u>

**Coconut Chutney** 

# **South Indian Salsa**