






Maida Dosa

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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](#)

[Adai](#)

[Sweet Pongal](#)

[Saffron Cream Of Wheat Pudding](#)

[Spiced Chickpea Snack](#)

[Akki Roti](#)

[Moroccan Harira Soup](#)

[Coconut Chutney](#)

[South Indian Salsa](#)