

Suji/ Rawa Dosa

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Suji/Rava is a course flour widely used in cooking, both for savory and sweet dishes. Annapurna Suji/Rava is roasted to perfection to give you a unique texture, nuttier and richer taste.

INGREDIENTS:

- 1/2 cup rava (Annapurna Suji Rava)
- 1/2 cup rice flour
- 1/4 cup all-purpose flour (maida)
- 1/2 teaspoon cumin seeds
- 1/4 to 1/2 teaspoon crushed black pepper
- 2-3 tablespoons finely chopped onions
- 1 green chili (chopped, optional)
- 6 curry leaves (finely chopped)
- Salt to taste
- Water (as needed)
- Oil for cooking



PREPARATION:

- Mix all the ingredients except water and oil to make a thin batter. Whisk in water to get a pouring consistency batter – not too thick and not too thin.
- Heat a non-stick pan and drizzle oil. Pour the batter in a circular motion to form a lace-like dosa. When the underside is light brown, flip dosa and cook the other side till it's a pale golden color. Remove. Repeat with rest of batter.
- Cook until crisp and golden. Serve hot with coconut chutney.