

# Masala Dosa

A dosa is a kind of Indian pancake, a very popular street food best enjoyed with sambhar, spiced potatoes and a selection of chutneys. As the rice and lentils need to soak and ferment, it does take a couple of days to prepare, but it's well worth the wait!

## Ingredients

### For the Dosa

300g basmati rice  
100g urad dal (split black lentils)  
2 tsp fenugreek seeds

### For the Spiced Potato Filling

3 large potatoes, boiled and diced  
2 tbsp sunflower oil  
1 tsp mustard seeds  
Fresh curry leaves  
2 dried red chillies  
2 medium onions, roughly chopped  
1 tbsp chana dal (split chickpeas)  
1 tsp urad dal (split pigeon peas)  
1  $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  tsp ground turmeric

## Method

- Add the basmati rice into a one saucepan and the lentils to another pan.
- Add the fenugreek seeds to the lentils. Cover both the rice and lentils with water and soak overnight or for 7-8 hours, ensuring that both the lentils and rice are completely covered.
- Remove the rice from the water, and add to a food mixer with a small amount of the soaking water. Blend to a silky smooth paste.

– Remove the lentils from their pan, blend and add to the rice mixture with a small amount of water. Mix to combine and leave overnight in a warm place to ferment.

– To make the spiced potato filling, add 2tbsp oil to a hot pan, and add the mustard seeds, fresh curry leaves and dried chillies. Cook on a medium heat for 2 minutes.

– Add the onions, salt and turmeric powder. Mix thoroughly and add the potatoes. Cover and cook for 5 minutes. Remove from the heat.

– Add some of the rice and lentil mixture to a saucepan and add water to achieve the consistency of cream.

– Heat a large frying pan or hotplate and with a tiny amount of oil.

– Add the rice and lentil mixture to the pan and, starting at the centre, spread it out across the pan with a circular motion, using a serving spoon or ladle with a rounded bottom.

– Cook for 1-2 minutes and then drizzle with a tiny amount of oil to prevent it sticking. Flip the dosa over to cook the other side.

– When the dosa is lightly golden on both sides, add the spiced potato mix to the centre, and fold up from both sides.

Serve with sambhar and a selection of chutneys.

Any unused dosa mix will keep in an airtight box in the fridge for 5-6 days.