

nilgiri's masala dosai

preparation time: for best results,
start recipe 3 days before serving
cooking time: 15 minutes
chilli rating: none

difficulty level: easy
makes: 10-12 dosai



method

Day 1: In a bowl, combine ½ cup rice flour with 2 tablespoons lentil flour and a pinch of salt. Make a well in the centre. Add enough cold water to form a batter with a dropping-like consistency.

Cover and let stand in a warm place for 12 hours or overnight.

Day 2: In a clean bowl, combine ⅓ cup rice flour with 2 tablespoons lentil flour and a pinch of salt. Make a well in the centre. Stir in enough cold water to form a batter with a dropping-like consistency.

Stir in 1 heaped tablespoon of the previous day's batter into the new batter. Cover the new batter and let stand in a warm place for 12 hours or overnight.

Day 3: In a large clean bowl, mix remaining rice flour with remaining lentil flour and 1 teaspoon salt. Stir in enough cold water to form a new batter with a soft, drop-like consistency. Stir 1 heaped tablespoon of the previous day's batter into the new batter. Discard old batter.

Cover new batter and let stand in a warm place for 12 hours or overnight. By this stage, the batter should have increased in volume by about half.

To cook dosai: Heat a heavy griddle pan over high heat and spread a layer of salt over the top. Heat for 3–4 minutes then, using a clean kitchen towel, wipe off salt. (This seasons the pan.)

To test if the pan is right temperature for cooking dosai, heat over medium heat for 2 minutes. Drizzle lightly with oil and butter mixture and sprinkle with water. If water sizzles immediately, pan is ready. Wipe pan clean.

Use flat-bottomed metal cup to ladle ⅓ cup batter onto pan. Use bottom of cup to spread batter outwards, moving cup in concentric circles. Each pancake should be about 7–8 inches in diameter.

Drizzle pancake with 1 teaspoon oil and butter mixture and cook until crisp and golden underneath. Place filling along centre and roll, or fold, as desired. Place, seam-side down, on a plate. Repeat with remaining mixture.

ingredients

3½ cups medium to coarse rice flour

1¼ cups split black lentil flour

salt, as needed

cold water, as needed

½ cup vegetable oil and melted unsalted butter, combined

Ajoy's tips This dosai is delicious when served with my [sambhar recipe](#), my [potato pallya recipe](#) and my [fresh coconut chutney](#).

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