**INGREDIENTS OF MILLET (BAJRA) DOSA**

4 Servings

* 1 cup pearl millet
* 1/4 cup urad dal
* 1/3 cup pressed rice
* 1 teaspoon fenugreek seeds
* 1 teaspoon salt
* 2 tablespoon refined oil
* 2 cup water

HOW TO MAKE MILLET (BAJRA) DOSA

Step 1 / 4

Wash and soak bajra/millet, urad dal, fenugreek seeds in warm water for 4 to 6 hours or until doubled in size. Prior to grinding, soak the poha in 1/3 cup water for 15 to 20 mins.

Step 2 / 4

Drain the water from the dal and millet mixture. Grind into fine paste using fresh water.Once done, grind the soaked poha as well and add it to the dal-millet paste and mix well.

Step 3 / 4

Leave this batter to ferment overnight or until you see tiny bubbles over the top. Unlike other batters it does not increase in volume but you may observe little tiny bubbles and slight sour smell to it. Next day, add salt to taste and adjust the consistency to spreadable thickness.

Step 4 / 4

Heat a tawa until hot and pour a ladlefull of batter and spread it in circular motion like regular dosa. Drizzle few drops of oil at the sides and centre. Cook until golden in color. Once done, fold /roll and serve with coconut chutney, peanut chutney and sambhar.

Comments



MEGHA KRISHNAMURTHY

08 Jul, 2019 08:18 AM

Thanks so much for the post!I have a question - How long can I keep the Millet Dosa Batter?Just wondering if I can make the batter during weekends and use it for the whole week?