**Multi Millet Masala Dosa**

**Ingredients**

TO MAKE THE DOSA

* 200Gms [Foxtail Millet](https://slurpyplatter.com/ingredient/foxtail-millet)
* 200Gms [Proso Millet](https://slurpyplatter.com/ingredient/proso-millet)
* 200Gms [Kodo Millet](https://slurpyplatter.com/ingredient/kodo-millet)
* 200Gms [Little Millet](https://slurpyplatter.com/ingredient/little-millet)
* 150Gms [Whole Urad Dal](https://slurpyplatter.com/ingredient/whole-urad-dal) Use 170 gms if you're using split urad dal
* 20Gms [Channa Dal](https://slurpyplatter.com/ingredient/channa-dal)
* 4-5Nos [Methi Seeds](https://slurpyplatter.com/ingredient/methi-seeds)

TO MAKE THE RED CHUTNEY

* 8Nos [Dried Kashmiri Red Chilli/Byadagi Chillies](https://slurpyplatter.com/ingredient/dried-kashmiri-red-chilli-byadagi-chillies)
* 8Nos [Guntur Chilli](https://slurpyplatter.com/ingredient/guntur-chilli)
* 1Medium Size [Onion](https://slurpyplatter.com/ingredient/onion)Cut into quarters

TO MAKE THE POTATO FILLING

* 3Big [Potatoes](https://slurpyplatter.com/ingredient/potatoes)Pressure cooked/boiled, peeled and mashed
* 2Nos [Onions](https://slurpyplatter.com/ingredient/onions)Roughly chopped
* 7-8Nos [Green Chillies](https://slurpyplatter.com/ingredient/green-chillies)Slit
* 1tsp [Mustard Seeds](https://slurpyplatter.com/ingredient/mustard-seeds)
* 1Tsp [Split Urad Dal](https://slurpyplatter.com/ingredient/split-urad-dal)
* 1Tsp [Channa Dal](https://slurpyplatter.com/ingredient/channa-dal)
* 3Tbsp [Oil](https://slurpyplatter.com/ingredient/oil)
* 5-6 [Curry Leaves](https://slurpyplatter.com/ingredient/curry-leaves)
* As needed [Salt](https://slurpyplatter.com/ingredient/salt)
* 1tsp [Turmeric](https://slurpyplatter.com/ingredient/turmeric)

**Instructions**

PROCESS OF MAKING THE DOSA

1. Mix all the millets, urad dal, channa dal and methi seeds in a huge container and wash them 3-4 times and drain completely. Soak the grains and lentils in water for 5-6 hours.
2. Grind them to a smooth batter using water little by little until it resembles a pancake batter mix. Transfer the ground batter to a deep vessel and leave it on the counter to ferment overnight or for 5-6 hours. (Summers are ideal and they ferment quickly). Alternately, you can keep the batter covered in a microwave oven for 4-6 hours.

HOW TO MAKE RED CHUTNEY FOR DOSA

1. Soak the chillies in a cup of warm water and once they're soft, add a little water and the onions, grind to a smooth paste. Keep it aside.

HOW TO MAKE THE POTATO FILLING

1. In a pan, heat oil, add the mustard seeds, once they splutter add the channa and urad dal and fry until they turn slightly golden brown, now add the green chillies, onion, turmeric powder and fry till they turn soft.
2. Now add the boiled and mashed potato, salt and give it a mix until everything is incorporated. Add curry leaves and keep it aside.

MAKING MILLET MASALA DOSA

1. To make the millet masala dosa, ensure that the batter is fermented well: indication would be: tiny air pockets and fluffy dosa batter. You must stir the batter well and ensure that the consistency is good enough to pour on the skillet. If the batter is slightly thick, add a bit of water and sit again to get the consistency.
2. Heat a flat skillet/pan and smear some oil with a paper towel (flame should be on medium heat, if using a non stick pan, there's no need to smear oil.
3. Spread the batter in circular motion and keep the flame on medium low flame, sprinkle a few drops of oil on the dosa and on the sides.
4. Now once the center of the dosa is slightly cooked, take a spoon of red chutney and smear over it, let it cook for 30-40 seconds until the edges start browning and the dosa turns a bit crisp and flaky. Now add the potato filling in the center, fold the dosa and serve hot with ghee and choice of your chutney and chutney pudi.