

## **INSTANT BAJRA DOSA**

*(slightly modified from [Naturally Nidhi](#))*

1 / 2 cup bajra (pearl millet) flour

1 / 2 cup water

Batter:

1 / 2 carrot , grated

1 tbsp cilantro , finely chopped

1 green chili , finely chopped

1 / 4 tsp cumin seeds

1 / 2 tsp salt , adjust to taste

1 cup water

oil or ghee to drizzle over the dosas while cooking

Mix together the bajra flour and 1 / 2 cup water. Let this rest covered on the countertop for about an hour. This will help the bajra flour soak up the water and ensure the dosa doesn't have any cracks. Once soaked, add in the remaining water, vegetables, and spices. Mix well. The consistency of the batter should be thin and runny. Make sure you only add the salt once you're ready to make the dosas.

Heat a nonstick pan until it is very hot. To check if the temperature is right, sprinkle some water on it and it should sizzle immediately.

Wipe off the water from the tava or crepe pan. Stir the dosa batter to ensure it doesn't settle, make sure to do this everytime before you transfer it to the pan. Pour about 1 / 4 cup of the water in a circular motion from about 8 inches above the surface of the pan. You should immediately see a net shape form. If there's large holes, you can pour a little extra batter to fill the big gaps.

Turn the gas to medium-low flame, pour a tsp of oil or ghee over the dosa, and be patient as you let it become golden brown and crisp. Once you see brown spots on the top of the netting, the dosa is ready. Carefully scrape it from all sides and fold gently.