

Pesarattu (Dosa/Pancake-Andhra)



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INGREDIENTS:

2 Cups of Pesalu(Green Gram or Moong Dall).
1 Cup of -Rice flour
Small piece of Ginger
4 to 5 -Green Chillies
1 tea spoon- Jeera/cumin seeds
1 medium- Onion
Add Salt to taste



METHOD:

Soak green gram for 3 to 4 hours.

Grind soaked green gram with green chillies and ginger by adding water little by little till it gets dosa batter then add salt and jeera.

Take a non-stick pan, heat it and pour a small cup of dosa batter in the middle and spread in a circular motion. Fry it by applying oil on the edges then sprinkle the chopped onions and jeera on it.

Serve hot with Ginger chutney OR with upma.