

courtesy : Mrs. Devi Krishnan



Thosai is a savory thin pancake/crepe made of ground rice and urad dhal. It is normally served with curry, dhal or sambal. The recipe is done in 2 steps.

Ingredients:

3 cups long grain rice  
2 cups urad dhal;split and no skin  
1/2 teaspoon fenugreek seeds  
1 tablespoon cooked rice  
1 cup ghee/oil(baste)  
sufficient water to cover rice

Method of preparation:

#### Step 1:Batter

In a pot put washed rice, urad dhal and fenugreek seeds.Pour water to just above the rice level. Soak for 8 hours. Next, grind the above mixture with cooked rice into a smooth batter. Cover. Let the batter set overnight at room temperature.

#### Step 2:Thosai

Tie a piece of white cotton cloth at the tip of a wooden stick.Heat griddle or cast iron skillet. Apply a thin layer of ghee. Scoop some batter in a semispherical ladle. When the oil heats up pour the batter at the center of the skillet. Using the bottom of the ladle spread the batter in a circular motion to form a paper thin circle about 8in in diameter (without perforations). When the edges begin to brown, use a flat blade spatula to scrape the thosai without breaking (it will take some practise). Serve hot with curry, dhal or sambal.