



Dosa for Ekadasi



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Ingredients:

Dosa: Moraiyo (samo) flour, Eno, salt, peanut oil, yogurt

Dosa Filling: Potato, bell pepper, mustard seeds, green chili, ginger, salt, peanut oil, lemon juice, cilantro

Sambhar: Tomato, salt, green chili paste, moraiyo flour, peanut oil, cilantro, sugar, mustard seed, ginger paste

Dosa:

- Take 2 cups of moraiyo (samo) flour
- Add 1 tablespoon (TBSP) yogurt, salt to taste, and water to make Dosa batter
- Keep this a side for one hour
- Then make dosa on non-stick 10in. or larger pan

Dosa Filling:

- Bake 3-4 potatoes in a microwave
- Take one bell pepper and cut into small pieces
- Take a medium pot and take 2-3 TBSP of peanut oil and heat
- Add mustard seeds, green chili, ginger as per your taste
- Add chopped bell pepper and pieces of baked potatoes
- Add salt and lemon juice as per your taste
- Remove pan from the gas stove and add chopped cilantro
- Add this filling as per your taste into the above Dosa

Sambhar:

- Take 2 plum tomatoes and cook them in a pressure cooker or microwave
- Blend the cooked tomatoes in a blender and strain it to remove the skin and seeds of tomatoes
- Add 2 TBSP of moraiyo flour and mix it
- Add water and bring it to boil. If it becomes too thick, add more water, as needed
- Add salt, green chili paste, cilantro, sugar, ginger paste to the mixture
- For vaghar: Heat 1 TBSP peanut oil. Add mustard seeds when the oil is hot and let it crack
- Add this vaghar to the sambhar mix
- Sambhar is ready to serve

Coconut chutney:

- grounded coconut, cilantro, salt, sugar, yogurt, cumin powder. Mix all these in a blender.