

RECIPE

# Dosa with Nutella®

Hard

8 h 10 min



## INGREDIENTS FOR 2 PORTIONS

½ cup split black lentils (urad dal)

1 cup rice (raw chawal)

Oil for cooking

Water as per requirement

30g Nutella® - 1 heaped teaspoon (15g) per portion

Fruits as per choice



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

## METHOD

- 1 Combine the urad dal and rice in a deep bowl, soak it in enough water for 4 hours.
- 2 Drain the urad dal and rice, blend it in a mixer to form smooth paste using approx. 1 cup of water. Transfer the mixture into a deep bowl and add the salt and mix well.
- 3 Cover and ferment in a warm place for 8 hours. Heat a flat plan (griddle), sprinkle a little water onto the plan and wipe it off gently using a cloth.
- 4 Pour a ladleful of the batter on it and spread it in a circular motion.
- 5 Smear a little oil over it and along the edges and cook on a high flame till the dosa turns golden brown in colour and crisp.
- 6 Fold over to make a semi-circle or a roll, spread 15g of Nutella® evenly over the dosa & serve with freshly cut fruits of your choice.

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