

potato, ginger and coriander semolina dosas

Equipment:

knife, chopping board, measuring cup and spoon, grater, non-stick frying pan and a lid to fit, pastry brush, mortar & pestle, bowl, whisk, plasticky flipper thingo

Ingredients: semolina dosas

1 tspn cumin seeds, or ground cumin
1 cup fine semolina
½ cup rice flour
2cm long piece ginger, grated
½ tspn bicarb soda
1 tspn salt
600ml milk
oil, to cook

method:

If using cumin seeds, dry-roast in a frying pan over medium heat until fragrant. Grind to a fine powder. Wipe out pan with a paper towel. In a bowl whisk cumin, semolina, rice flour, ginger, bicarb soda and salt; add milk, gently whisking. The batter should be thinnish. Transfer to a jug.

Preheat oven to 100oC and put an ovenproof plate inside to keep warm.

Heat the frying pan over high heat. Reduce heat to medium and wipe pan with a smear of oil. Tip about ¼ cup (60mls) into centre of pan, then swirl to spread batter out, so the dosa is at least 15cms round. Cook for about 1 minute, then gently flip dosa to cook on other side, for another 30-40 seconds. Take out, roll loosely and keep warm. Repeat this process with oil and batter until all the dosas are cooked. Unroll dosas, then put 2 TBLSPNS filling in each, fold over and enjoy.

