

Crispy Dosa Batter Fritters



This fritters are prepared with leftover dosa batter. It's a nice transition to the usual idly and dosa. They are quick, easy to make, deep-fried, finger licking savory that goes good for evening snack to munch with a hot cup of tea.

Ingredients

- 3/4 Cup of Dosa Batter**
- 1.5 Tbsp of Sooji**
- 2 Tsp of Jeera/Cumin**
- 1 Tsp of Grated Ginger**
- 1 Green Chilly**
- 1/4 Cup of Chopped Onion**
- Few Curry Leaves**

Pinch of Baking Soda
Salt as needed
Oil for deep frying

Method



- **Combine all the above ingredients except oil. Mix well. Leave aside for half an hour.**
- **Heat oil in a pan for deep frying. Once the oil gets hot, reduce the flame to medium.**
- **Place a tablespoon of batter into the hot oil (you can use hand to drop small balls of the batter into the hot oil)**
- **Turn the fritters as they change color.**
- **Fry until both sides are golden brown and crispy.**
- **Hot crispy fritters are ready.**

Tips

- **Serve with coconut chutney or tomato ketchup.**
- **Use 2-3 days old dosa batter as it gives sour flavor to the fritters.**
- **Don't add too much of water to dosa batter, it should be thick in consistency.**
- **To make fritter spicy, add pepper to the batter.**

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