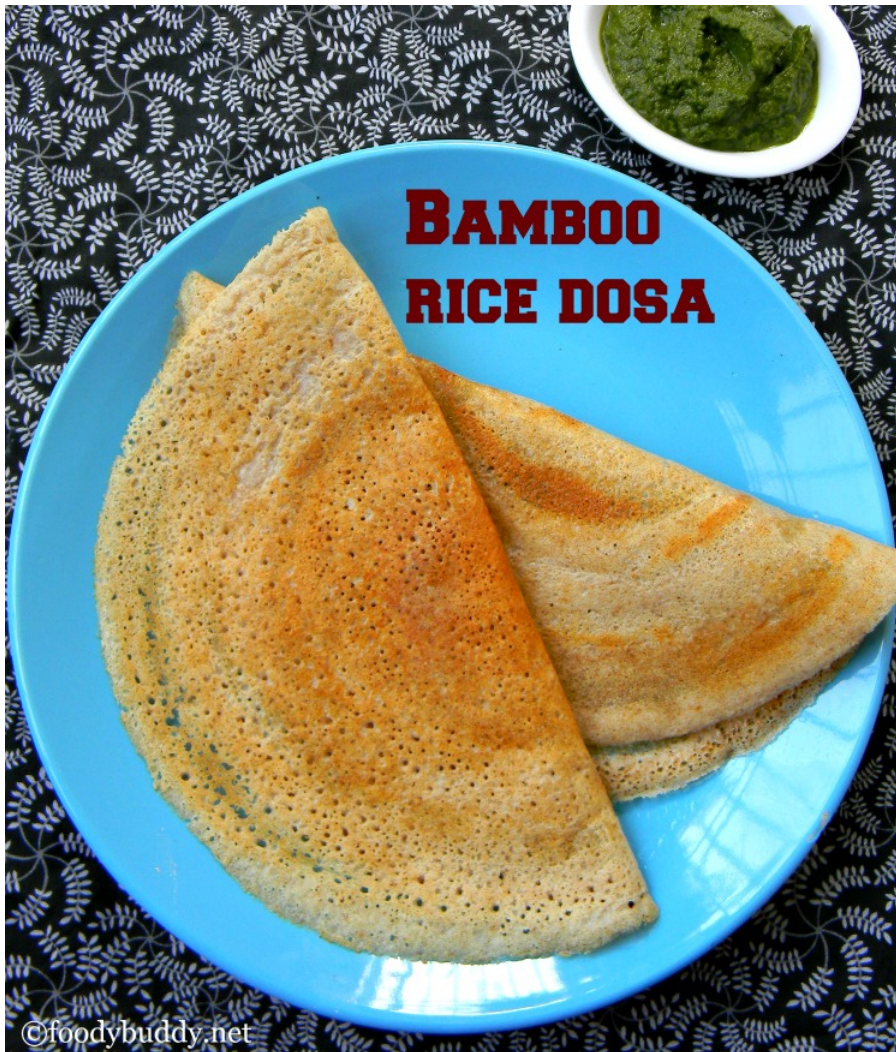


Bamboo Rice Dosa Recipe / Moongil Arisi Dosai



Bamboo Rice Dosa Recipe / Moongil Dosai is a healthy, delicious dosa made with bamboo rice and urad dal. Bamboo rice is a nutritious short rice grain infused with bamboo juice. It helps to control blood pressure, cholesterol, sugar and it removes toxic substance from our body. My mom bought this packet of bamboo rice from Palamudhir nilayam in Nanganallur (chennai). We tried few recipes at home with bamboo rice(moongil arisi), everything came out good. Try this moongil arisi dosa at home, you will love it. This bamboo rice dosa tastes great with [sambar](#) and [green chutney](#).

Also check my other dosa recipes

- [Tomato toor dal dosa](#)
- [Adai](#)
- [Spongy Aval \(poha\) dosa](#)
- [Onion Rava Dosa \(hotel Style\)](#)
- [Quinoa Dosa](#)
- [oats dosa](#) (Instant)
- [Oats Aval Dosa](#)
- [Bajra Dosa](#)
- [Leftover Magic Dosa](#)
- [Masala Wheat Dosa](#)
- [Pesarattu / Green Moong Dosa](#)

Bamboo Rice Dosa Recipe / Moongil Dosai

Bamboo Rice Dosa Recipe / Moongil Arisi Dosai



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Prep time

24 hours

Cook time

30 mins

Total time

24 hours 30 mins

Bamboo Rice Dosa Recipe / Moongil Arisi Dosai is a healthy, delicious dosa made with bamboo rice and dal. It tastes great with sambar and chutney

Author: Gayathri Ramanan

Recipe type: Breakfast

Cuisine: Indian

Serves: 18 dosa

Ingredients

- 1 cup of Bamboo Rice
- 1 Cup of Raw Rice
- $\frac{1}{2}$ Cup of Urad Dal
- 1 Tsp of Methi Seeds
- Salt and Water as needed

Instructions

1. Soak everything in water except salt in the ingredient list together for 10 hours. Wash it for 3 times.
2. Grind it smoothly by adding water in a grinder or mixie. Add salt and mix it well with hand.
3. Keep it overnight for fermentation for 12 hours. In the morning stir well thoroughly with ladle.
4. Heat the griddle (tawa), pour 2 ladleful of dosa batter and spread it in a circular motion. Then drizzle oil over it and cook on both sides until it turns golden brown colour.
5. Hot, yummy bamboo rice dosa is ready to serve with chutney.

Notes

Serve this dosa with Tomato chutney or Onion chutney or Green Chutney.

You can add grated carrots to the batter if you wish.



[Lemon Couscous Recipe Indian Style / Easy Breakfast](#)



Lemon couscous recipe Indian style is a simple, fast to cook and refreshing dish flavored with lemon, nuts and spices. If you are unfamiliar with couscous, its basically a fine semolina. This couscous is a staple food in north African cuisines like morocco. You can find this in grocery stores like walmart. With couscous, we can make lot of recipes like salads with fruits, dry fruits or veggies. I already posted [Five spice Moroccan couscous salad with raisins](#) in my blog.

This easy lemon couscous recipe goes well with [chutney](#) or [pickle](#). Perfect for breakfast or dinner.

Lemon couscous recipe Indian style

Lemony Couscous Recipe Indian Style



[Save](#) [Print](#)

Prep time

10 mins

Cook time

10 mins

Total time

20 mins

Lemon couscous recipe Indian style is a simple, light breakfast and it is easy to cook. It goes well with chutney or pickle. Perfect for breakfast or dinner.

Author: Gayathri Ramanan

Recipe type: Breakfast

Cuisine: Indian

Serves: 2

Ingredients

- $\frac{2}{3}$ cup of couscous (Instant)
- $\frac{2}{3}$ cup of water
- $\frac{1}{4}$ tsp of salt
- $\frac{1}{4}$ tsp of ghee
- Other ingredients
- 2 tsp of oil
- 1 tsp of bengal gram

- 1 tsp of mustard seeds
- 1 tsp of urad dal
- Few curry leaves
- 2 Tbsp of cashews
- 2 tbsp of peanuts
- 1 red chilly
- 1 slited green chilly
- 2 tsp of ginger pieces
- $\frac{1}{2}$ tsp of turmeric powder
- $\frac{1}{2}$ tsp of ghee
- 1 carrot, finely chopped
- 2 tbsp of green peas (frozen)
- Coriander leaves to garnish
- 1 tbsp of lemon juice

Instructions

1. Heat a pan, add water and salt. Bring water to a rolling boil, add couscous to it, mix well. Cover it and turn it off. Leave it aside for 10 mins.
2. Heat oil in a pan, add bengal gram, mustard seeds, urad dal, red chilly and curry leaves, after it pops up, add cashews, peanuts, green chilly and ginger, saute this for a min.
3. Add carrot pieces, green peas and salt, fry this for a min. Sprinkle some water, cover and cook it for 5 mins and turn it off.
4. Fluff couscous with a fork and add to it. Add lemon juice and mix well.
5. Finally add ghee and mix again.
6. Garnish with coriander leaves and serve hot with chutney of your choice or pickle.



[Easy Eggless Pancakes Recipe](#)
[/ How to make pancakes](#)



Eggless Pancakes

This easy eggless pancakes recipe are soft, spongy and fluffy can be made in less than 30 minutes. This homemade eggless pancakes are fast to make and it tasted delicious than store bought mix. You can add blueberries or any fruits to the batter before cooking. I already posted [blueberry pancakes without eggs](#) and [eggless whole wheat zucchini pancakes](#) in my blog. But this is a plain easy pancake recipe without eggs and with simple ingredients available at home. I love to eat weekend breakfast pancakes with maple syrup alone. Serve this pancakes with a dollop of butter on top and drizzle it with maple syrup.



Soft Eggless Pancakes

Easy Eggless Pancakes Recipe

Easy Eggless Pancakes Recipe / How to make pancakes



[Save](#) [Print](#)

Prep time

10 mins

Cook time

20 mins

Total time

30 mins

Easy eggless pancakes recipe are soft, spongy and fluffy weekend breakfast dish can be made in less than 30 minutes. Kids will enjoy this homemade pancakes for sure.

Author: Gayathri Ramanan

Recipe type: Breakfast

Cuisine: American

Serves: 7

Ingredients

- $\frac{1}{2}$ cup of whole wheat flour
- $\frac{3}{4}$ cup of all-purpose flour (maida)
- 1 Tablespoon baking powder
- 1 Tablespoon sugar
- $1\frac{1}{4}$ teaspoon salt
- 1 cup of milk
- 2 Tablespoons of vegetable oil
- 3-4 Tablespoons of water or as needed

Instructions

1. Mix together both the flours, baking powder, sugar and

salt in a mixing bowl.

2. Mix wet ingredients milk, oil and water in another bowl. Add it to the dry ingredients bowl. Stir well, make sure there are no lumps.
3. Heat a griddle (tawa), lightly wipe it with oil.
4. Pour about $\frac{1}{4}$ cup of batter onto the hot griddle.
5. Pancakes are ready to turn when tops are bubbly on top and the edges begin to appear dry. Take a broad spatula and turn the pancake to other side.
6. Transfer this to a serving plate. Serve it with butter and maple syrup.
7. Refrigerate leftovers within 2 hours.

Notes

Use iron griddle (dosa pan) to get nice golden pancakes.

You can also make pancakes using whole wheat flour alone but it requires more water and milk.

You can add vanilla essence or berries to the batter to make it more flavorful.

For vegan version, use almond milk.

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Pancakes without eggs