

# HOTEL STYLE ONION RAVA DOSA RECIPE



Onion Rava Dosa is a favourite dosa recipe in our house. My Sister in law is a rava dosa expert, whenever we run out of dosa batter at home, she makes this rava dosa for quick

breakfast option. Rava means semolina or sooji. This rava dosa recipe is not an instant version, it requires soaking time but dosa will come out thin and crispy. But the best part of this rava dosa recipe is that it does not need any fermentation, very easy to make dosa for breakfast. You can make this rava dosa plain or add spices and onion to the batter to make it more flavorful.

To make **Hotel Style onion rava dosa recipe**, you need rava (sooji), maida(all purpose flour) , rice flour for crispness, onion for little sweet taste, ginger and cumin for digestion, green chillies and black pepper for spiciness. You can add water to the batter or watery buttermilk that adds little sour taste to rava dosa.

If you are not getting netted texture and crispy dosa, add some more water to the batter and make rava dosa.

No dosa batter at home, craving for nice breakfast dish, then try this hotel style onion rava dosa recipe at home with [tiffin sambar](#), [tomato chutney](#) and [coconut chutney](#)

## **Ingredients For Hotel Style Onion Rava Dosa Recipe**

### **For Soaking**

- 2 Cups of Maida
- 1 Cup of Rava
- 1/2 Cup of Rice Flour
- Salt as needed
- Water or buttermilk as required

### **Other Ingredients**

- 1 Inch of Ginger, Grated
- 2 Big Onion, Finely Chopped
- 1 Tsp of Cumin (Jeera)
- 1 Tsp of Black Pepper

- 2 Green Chillies

### **For Seasoning**

- 1 Tsp of Oil
- 1 Tsp of Mustard
- 1 Tsp of Urad Dal
- Few Curry Leaves

## **Method To Make Hotel Style Onion Rava Dosa Recipe**

- In a bowl, combine maida, rava, rice flour, salt and water. Mix well everything, cover the bowl and soak it for 6 hrs.
- Crush the peppercorns in mortar and pestle.
- Heat a pan with oil, add mustard, urad dal and curry leaves, after it splutters, add grated ginger, chopped onion, chopped green chillies, fry well for few mins and add it to the batter, then add cumin, crushed pepper, required water to the batter and mix it. The batter should be watery.
- Heat dosa pan, when it is smoking hot, take laddle full of batter and start pouring the batter from outside rim of tawa towards center.
- Add 1 tsp of oil around the dosa. Larger holes will appear in this dosa, do not fill the holes, if you add extra batter to cover the holes, then your dosa won't be crispy.
- Cook the dosa on other side and drizzle some oil around dosa, wait until it turn crisp.
- Hot, crispy onion rava roast is ready to serve with your favourite chutneys like [tiffin sambar](#), [tomato chutney](#) or [coconut chutney](#)

## Tips

- If you don't want green chillies, just add black pepper alone.
- To get crispy dosa, the batter should be watery in consistency.
- Always mix the batter before pouring dosa, because rava will get settle at the bottom.
- Always use fine rava like bombay rava.
- If you are health conscious, add wheat flour in place of maida.
- For buttermilk – add 1/4 cup of sour yoghurt (curd) to 2 cups of water.
- I recommend to use iron skillet instead of non stick dosa pan.
- If dosa sticks to dosa pan, add some more rice flour to the batter.

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## Onion Rava Dosa Recipe

Tags : [rava dosa](#), [rava dosa recipe](#), [onion rava dosa recipe](#), [hotel style onion rava dosa recipe](#), [how to make onion rava dosa at home](#), [make hotel style crispy onion rava dosa recipe](#), [crispy rava dosa](#), [rava dosa not coming](#), [prepare rava dosa](#), [restaurant style rava dosa recipe](#), [dosa recipe for breakfast](#)

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# Adai Recipe | Murungai Keerai Adai | Drumstick Leaves Adai

Adai Recipe or Drumstick leaves adai or murugakeerai adai dosa is a south Indian crepe made with dal, rice and spices. It is extremely easy to make healthy adai recipe for breakfast or dinner. This is my mom's version, in this adai dosa recipe, I have added murugakeerai (drumstick) leaves to the batter, to make it more nutritious and tasty as they are rich in iron, calcium and vitamin. Here the batter should be thick and coarse and this dosa does not need any fermentation. If you are looking for filling, delicious and healthy breakfast or dinner, then this adai is answer for you. Main accompaniment is adai – avial recipe is, it goes well with coconut chutney and podi.



# Ingredients For Adai Recipe

## To Soak and Grind

- 1/2 Cup of Toor Dal
- 1/2 Cup of Channa Dal (Bengal Gram)
- 1 Cup of Idly Rice
- 7-10 Red Chiles
- 5 Garlic Cloves
- Salt to taste

## Other Ingredients to be added to the batter

- 1 Tsp of Fennel Seeds (Sombhu)
- 1 Tsp of Cumin
- Handful of Small Onion, Finely Chopped
- Handful of Curry Leaves, Finely Chopped
- Handful of Coriander Leaves, Finely Chopped
- Pinch of Hing (Asafoetida)
- 1/4 Tsp of Turmeric Powder
- 1/4 Cup of Grated Coconut

## Method for Adai Recipe

- Soak both the dals, rice and red chillies in a water for 4 hrs or overnight.
- Wash dals and rice and in a mixie, add dals, rice, red chillies, garlic, salt and water. Grind it coarsely. Transfer this mixture to a bowl. Just before making adai, add everything listed under "other ingredients". Mix well and check for salt.
- Heat a tawa, spread little oil, pour ladle full of batter, spread it like thick dosa, drizzle some oil on sides, cook it until you get golden brown color, flip it to other side and cook for another 2 mins in low flame .
- Crispy, flavourful adai is ready to serve coconut

chutney or avial or podi.

## **Tips For Making Adai**

- Always use small onion for great taste. You can also use large onion.
- If you don't like drumstick leaves instead add grated vegetables like carrot, radish as my MIL does.
- Cook on low flame to get crispy also it takes more time to cook than normal dosa.
- Adjust the no of red chillies according to your taste.
- You can also sauté the drumstick leaves before adding it to the batter.

## **Health Benefits of Adai**

- Drumstick Leaves : Rich in calcium, so good for bone development. Rich in potassium and iron, they are good for brain development.
- Toor Dal : Rich in dietary fiber and protein & folic acid are good for fetal development.
- Channa Dal : Richest in vegan source of dietary protein, manganese and copper. Having this dal helps to keep diabetes away.

**Drumstick  
Leaves Adai**



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**Spongy Aval Dosai | Poha Dosa**

# | Easy Dosa Recipe



## Spongy Aval Dosai

Aval dosai / Poha dosai is a simple, easy and yummy breakfast dish. This spongy dosa is very soft in center and lightly crispy over the edges. Dosa is made with parboiled rice, rice flakes, butter milk, fenugreek and cooking soda and this dosa does not need any fermentation only soaking. You can make this dosa, if you don't have idly dosa batter at home. Though this dosa is suppose to be thick, you can also make it thin. So try this spongy aval (poha) dosa for breakfast along with some [spicy tomato chutney](#) or idly podi.

Recipe Source : [Raks Kitchen](#)

Preparation Time : 8 Hrs

Cooking Time : 30 Mins

Makes : 8-10 Dosa

## Ingredients

2 Cups of Idly Rice (Parboiled Rice)  
1/4 Cup of Aval / Poha / Rice Flakes  
3.5 Cups of Sour Butter Milk  
1/4 Tsp of Baking Soda  
1/2 Tsp of Fenugreek Seeds  
Oil and Salt as Needed

## Method

- Soak both the aval and rice flakes in buttermilk (not in water) for overnight.
- Next day morning, drain the buttermilk, add fresh water and grind it to a smooth batter consistency, but consistency should be little watery than idly dosa batter.
- Add salt and cooking soda to the batter, mix well.
  
- Heat a non stick dosa pan or griddle, I used cast iron pan, pour a ladleful of batter, don't spread it like thin dosa, it should be thick. Drizzle some oil over dosa or in sides, cover and cook it for a min. If you want, you can cook on the other side, otherwise it is not necessary.
- Spongy dosa is ready to serve with [tomato chutney](#) or any [spicy chutney](#).

## Tips

- Flipping the dosa and cooking on other side is optional.

- Always add baking soda, just before you use the batter.
- If you don't want buttermilk, leave the batter overnight for fermentation.



Tags : [avalrecipe](#), [aval dosa](#), [poha dosa](#), [spongydosa](#), [how to make spongy dosa](#), [how to make aval dosai](#), [dosai recipe](#), [no fermentation dosa](#), [easy dosa](#)