

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](#)

KERALA KADALA CURRY RECIPE FOR PUTTU



Kerala Kadala Curry Recipe for puttu is a coconut based gravy where the main ingredient is chickpeas. [Kerala puttu](#) and kadala Curry is a classic breakfast dish in kerala households. Kadala curry goes well not only with puttu, but chickpeas gravy goes well with appam, idiyappam, dosa, poori and chapathi. I got this authentic kadalai curry recipe from my neighbour aunty, she is from kerala. My mom makes puttu often, but we don't eat it with kadala curry. We just eat it with sugar, ghee and banana. I always wanted to try this classic combo, so this time I followed neighbor aunty kadala curry recipe for

[puttu](#), it came out so good and everyone liked it at home. So try this kerala kadala curry recipe for [puttu](#). Kadala curry is very comforting and a classic kerala vegetarian recipe.

Other Chickpeas Recipes : [Chickpeas and spinach salad](#), [Black chickpeas curry for roomali roti](#), [chickpeas \(channa\) pulao](#), [sundal kuzhambu \(chickpeas curry south Indian style\)](#)

How to make kerala style kadala curry recipe for puttu, appam and idiyappam



Puttu with kadala curry

Preparation Time : 30 mins +soaking time Cooking Time : 30

mins Serves : 4

Ingredients for Kerala Kadala Curry Recipe for puttu

- 1.5 Cups of Black Chickpeas / Kondakadalai / Kala Chana
- 1 Tsp of Coconut Oil / any vegetable oil
- Required Water
- Salt as needed

Spice Powder – To Roast and Grind

- 2 Tsp of Coconut Oil
- 1.5 Tbsp of Coriander Seeds
- 6 Small Onions
- 1/2 Tsp of Fennel Seeds
- 2 Cloves
- 2 Cardamom
- 1 Cinnamon
- 1 Star Anise
- 3/4 Cup of Grated Coconut

To Temper

- 2 Tsp of Coconut Oil
- 1 Tsp of Mustard Seeds
- 1 Red Chilly
- Few Curry Leaves

Other Ingredients

- 3 Medium Size Onion, Chopped
- 1 Tsp of Ginger Garlic Paste
- 2 Green Chillies, Slitted
- 1/2 Tsp of Turmeric Powder
- 1/4 Tsp of Red Chilly Powder

Method for kadala curry recipe for puttu

To Pressure Cook

- Soak the black chickpeas for overnight and In a cooker, add black chickpeas, required water, oil and salt. Cook it for 5 whistles, simmer it and cook it for 20 mins. Turn off the stove. Keep it aside.

To Roast and Grind

- Heat a pan with oil, add coriander seeds, small onions, fennel seeds, cloves, cardamom, cinnamon, star anise and coconut. Fry it for few mins and turn off the stove. Let it cool down and grind it to a smooth paste.

For the seasoning

- Heat a pan with coconut oil, temper it with mustard seeds, red chilly and curry leaves. After it splutters, add chopped onion, fry it for few mins until it turns golden brown. Add ginger garlic paste, fry it until raw smell vanishes. Add green chillies, fry it for secs. Add the spice powder, fry it for few secs and finally add cooked chickpeas, little water, simmer it and cook it for 15-20 mins and turn if off. Garnish it with coriander leaves.
- Serve kerala kadala curry with puttu.

Tips

- Don't burn the spices while roasting.
- Instead of using whole spices in this curry, you can even use garam masala.
- Adjust the amount of spicy taste by increasing or decreasing the no of green chilles.
- You can add coconut milk to enhance the flavor of the curry.

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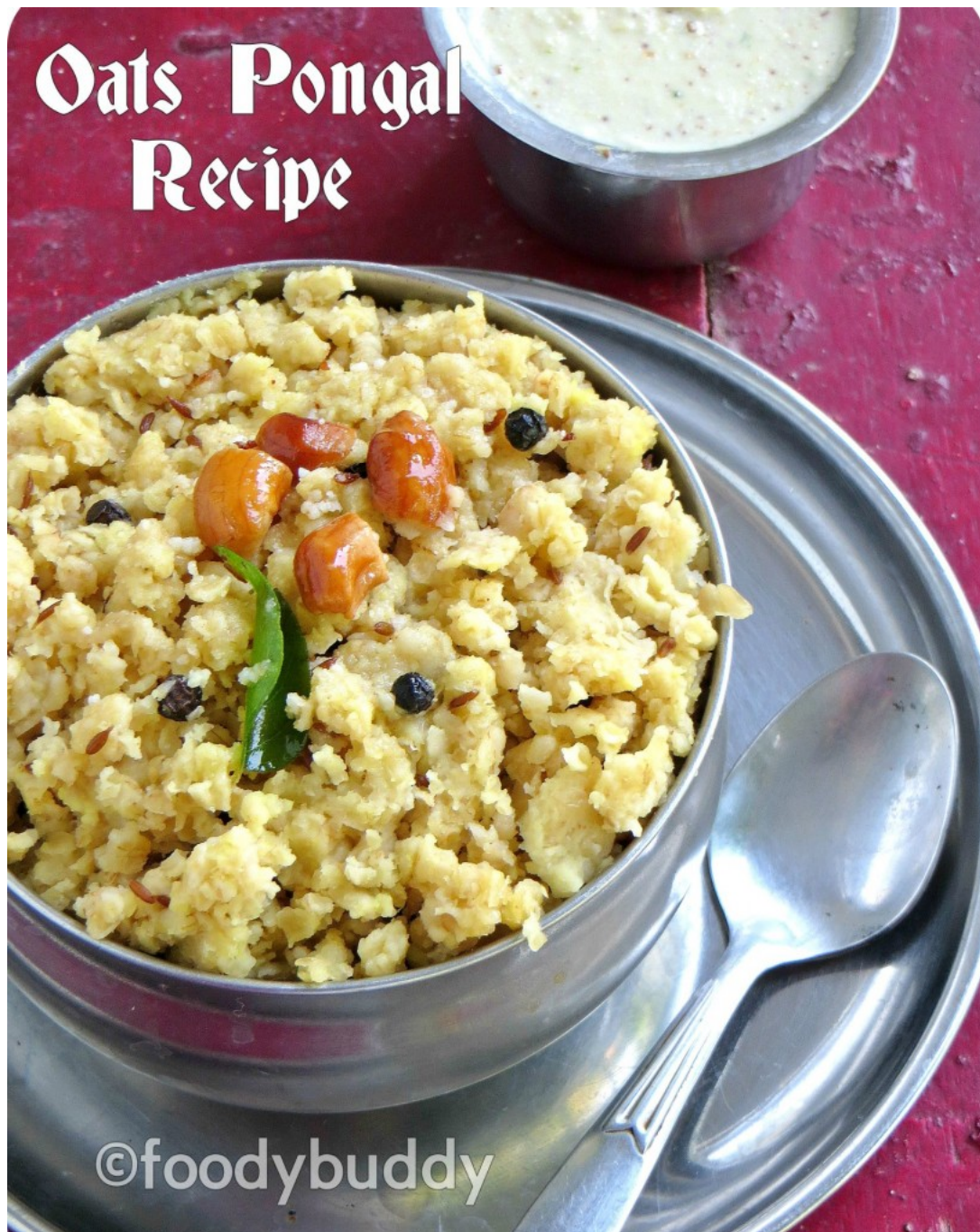
Kadala Curry Recipe



Tags : [kadala curry](#), [kadala curry recipe](#), [kerala kadala curry](#), [how to make kerala kadalai curry recipe](#), [prepare kadalai curry recipe](#), [kerala style kadala curry recipe](#), [puttu kadalai curry recipe](#), [how to make kadala curry for puttu](#), [side dish for puttu](#), [side dish for appam](#), [easy kadala curry recipe](#), [how to](#)

[make kadalai curry recipe](#), [kerala vegetarian recipe](#).

Oats Pongal Recipe For Breakfast



Oats pongal is a healthy Indian breakfast recipe. This oats pongal is very nutritious dish, as it has oats and moong dal and it tastes more like venpongal recipe. I made this pongal in pressure cooker, so it takes only less time to cook and to have breakfast.

To make **oats pongal recipe**, you need oats, moong dal and spices. I love dishes with moong dal, as they are light to digest and easy to cook. Tempering with spices like pepper, cumin, green chilly and ginger makes oats pongal more flavorful. I usually make oats idly, [oats dosa](#), [oats upma](#) and [oats paniyaram](#). My friend told this recipe so I followed, it came out so good. You can have oats pongal for breakfast or lunch or dinner.

If you are trying for healthy breakfast recipe, then try this **oats pongal recipe for breakfast**. It goes well with [coconut chutney](#) or [sambar](#)

[How to make](#) [oats pongal recipe](#)

Preparation Time : 30 mins Cooking Time :
15 mins Serves : 3

Ingredients for oats pongal recipe

- 1/2 Cup of Oats (I used quaker)
- 1/4 Cup of Yellow Moong Dal
- 5 Cashews, Broke into pieces
- Salt to taste
- Ghee to fry oats and cashews
- 3/4 – 1 cup of Water

To Temper

- 2 Tsp of Oil / Ghee
- 1 Tsp of Whole Cumin
- 1 Tsp of Whole Black Pepper
- 1 Green Chilly
- 1 Tsp of Ginger, Finely Chopped
- Pinch of Asafoetida
- Few Curry Leaves



Method to make oats pongal

- Soak the moong dal in water for 15 mins.
- Pressure cook the dal with 3/4 cup of water and cook for 4 whistles until it turns soft.
- Fry the cashews in ghee until golden brown colour.
- Fry the oats in ghee for 2 mins until it changes colour and aroma comes.
- Heat a pan with ghee, add all the ingredients listed under " To Temper". Fry it until it splutters.
- Add water and salt, let it come to boil, now add oats, cook until it turns soft.
- Add cooked moong dal, mix well and cook until it reaches semi-thick consistency. Turn off the flame. Finally add fried cashews and give a quick stir.
- Serve hot with [coconut chutney](#) or [sambar](#).

Tips

- You can also cook both dal and oats together in cooker.
- Adjust the amount of water according to your wish.
- You can add grated vegetables like carrot or spinach leaves to this pongal.
- Use 3/4 cup of milk in place of water while cooking oats.

Health Benefits of Oats

- Oats are good source of dietary fiber.
- Oats contains one of the best source of Inositol, which is important maintaining for blood cholesterol level.
- It acts as an antidepressant.

Oats Pongal



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Tags : [oats recipes](#), [oats pongal recipe](#), [oats pongal](#), [oats diabetic friendly recipe](#), [quaker oats recipes](#), [saffola oats recipe](#), [Indian oats breakfast recipe](#), [oats diet recipes](#), [oats recipe in tamil](#), [easy oats recipes](#), [how to make oats pongal](#), [prepare oats pongal recipe](#), [oats recipe for dinner](#)