



## Sponge Dosa

Looking for a simple Indian breakfast treat? Check out this recipe for sponge dosas, which have the consistency of pancakes - and are just as easy to make! These can be served with the chutney of your choice, but I have found that peanut and coconut make the best match for breakfast.

### Ingredients

2 cups of rice  
1 cup rice flakes/pressed rice  
4 cups buttermilk  
Salt as per taste  
1 pinch baking soda  
Salt to taste

### Preparation Process

Mix the rice, rice flakes and buttermilk overnight (8 - 10 hours).

Once the ingredients are soaked, drain the excess buttermilk and mix in a blender until it forms a smooth paste. Add salt and cooking soda to taste and mix.

In a pan, heat 1 tsp of oil in a pan. Pour in 2 scoops of the rice batter to form a pancake shape and cook on both sides until lightly browned. Serve with peanut or coconut chutney.

If you want to watch the video again. Click [here](#).