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## Jaffna Style Thosai/Dosa Recipe for Cook

Jaffna Style Thosai or dosa is a delicious South Indian and Sri Lankan dish known for its thin, crispy texture and savory taste. Here's a basic recipe for making Jaffna Style Thosai at home:

### Ingredients:

#### For the Batter:

- 1 cup raw rice (preferably parboiled rice)
- 1/4 cup urad dal (black gram dal)
- 1/2 tsp fenugreek seeds
- Water, as needed for soaking and grinding
- Salt, to taste

### **For the Seasoning:**

- 1/2 tsp cumin seeds
- 1/4 cup grated coconut (optional)
- 1-2 green chilies, finely chopped (optional)
- A handful of curry leaves, chopped (optional)
- A pinch of turmeric powder (optional)

### **For Cooking:**

- Oil or ghee, as needed

## **Instructions:**

1.

### **Preparing the Batter:**

- Wash the rice and urad dal separately and soak them along with fenugreek seeds in water for about 4-6 hours, or overnight.
- Drain the soaked rice and dal, and grind them together into a smooth batter using a wet grinder or a high-speed blender. Add water as needed to achieve a thick, pouring consistency.
- Add salt to taste and mix well. Allow the batter to ferment in a warm place for 8-12 hours or overnight. Fermentation is key to getting the right texture and flavor of the thosai.

2. **Seasoning the Batter:**

- Once the batter is fermented, gently stir it to mix evenly.

- If desired, add grated coconut, chopped green chilies, curry leaves, cumin seeds, and a pinch of turmeric powder to the batter. Mix well.

### 3. **Making Jaffna Style Thosai:**

- Heat a non-stick or cast-iron griddle (tawa) over medium-high heat. Sprinkle a few drops of water on the griddle to check if it's hot enough (the water should sizzle and evaporate immediately).
  - Pour a ladleful of batter onto the center of the hot griddle and spread it in a circular motion to form a thin, even layer.
  - Drizzle a little oil or ghee around the edges of the thosai.
  - Cook for 1-2 minutes until the bottom turns golden brown and crispy.
  - Flip the thosai using a spatula and cook the other side for another 1-2 minutes until cooked through and crispy.
  - Remove the thosai from the griddle and serve hot with coconut chutney, sambar, or any preferred side dish.
4. **Repeat the process** with the remaining batter, adjusting the heat as needed to ensure even cooking of each thosai.
5. **Serve hot** and enjoy the crispy, flavorful Jaffna Style Thosai with your favorite accompaniments!

This recipe can be customized based on personal preferences and regional variations. The key to making perfect thosai lies in the fermentation of the batter and achieving the right consistency while spreading it on the griddle.