



Soya Ghee Roast Dosa



Ingredients:

For Soya ghee roast:

- Water for boiling
- Fortune Soya Badi Mini Chunks 1 cup
- Salt to taste
- Curd ½ cup
- Turmeric ¼ tsp
- Kashmiri red chillies 10–12
- Coriander seeds 1 tbsp
- Cumin seeds 1 tsp
- Fennel seeds ½ tsp
- Fenugreek seeds ¼ tsp
- Black pepper corns 10–12



- Garlic cloves 6–8
- Ginger 1 inch
- Fortune Sunlite Oil 1 tbsp
- Ghee 1 tbsp
- Chopped onion ¼ cup
- Tamarind water 2 tbsp
- Jaggery 1 tsp
- Few curry leaves
- Dosa batter 1 kg
- Fortune Sunflower Oil for greasing

Steps

- **Technique in focus #1:** Make healthy soya filling
- Boil enough water in a pot and add a pinch of salt
- Add 1 cup of Fortune Soya Badi Mini Chunks and let it boil for 2–3 minutes.
- Strain and rinse with fresh water and squeeze out the excess water.
- In a bowl add curd and mix turmeric powder and salt in it, marinate the soya chunks for 15–20 minutes.
- Meanwhile, in a pan set on medium heat dry roast some Kashmiri red chillies, coriander seeds, cumin seeds, fennel seeds, fenugreek seeds and black pepper corns. Set aside and cool the spices down.
- Now in a mixer grinder grind the roasted spices along with some garlic and ginger. Make a paste.
- Set a pan on medium heat and add Fortune Sunflower Oil and ghee.
- Sauté some chopped onions until translucent and add the masala paste.
- Sauté for another 4-5 minutes and add marinated soya chunks. Cook for 7–8 minutes and then add jaggery and tamarind water. Let it cook for 2 minutes.
- Now adjust salt and add some curry leaves.
- Soya ghee roast is ready.
- **Technique in focus #2:** While making dosa, control the temperature of the dosa tava
- Set a dosa pan on medium flame. Heat the pan until it starts to smoke and lower the temperature by sprinkling some water on top.
- Now make a thin dosa by applying equal pressure in a circular motion.
- Brush some Fortune Sunflower Oil on the dosa once it starts to cook.
- **Technique in focus #3:** Make a pyramid for a fun way of serving and crispy dosa.
- Once the dosa is almost cooked, using a pizza cutter make a cut half way through till the centre of the dosa.



- Now roll the dosa to make the pyramid shape.
- Serve the dosa by first spooning some soya ghee roast filling on a serving plate and placing the dosa pyramid on top.
- This will ensure that the dosa does not turn soggy when the filling is inside the dosa.
- Serve with coconut chutney and sambhar.