Dosa & Raita

***INGREDIENTS***

***DOSA:***

1 tsp cumin seed

1 cup (160g) fine semolina

½ cup rice flour

2cm ginger, grated

½ tsp bicarb soda

1 tsp salt

600ml milk, 1 Tbsp lemon juice (mixed to make ‘buttermilk’), sit for 10 mins

1/3 cup sunflower oil

**To make DOSA:**

1. Dry-roast cumin seeds in a small heavy based frying pan over medium heat until fragrant. Tip into a mortar and grind to a fine powder with a pestle. Process ground cumin, semolina, rice flour, ginger, bicarb, and salt, in a food processor until ginger is finely chopped through dry ingredients.
2. With motor running, add buttermilk\*; stop machine halfway through processing and scrape down sides with a spatula. Transfer batter to a jug. It will naturally thicken as it sits and the semolina swells, just add a tablespoon of water as needed to keep the consistency like yoghurt.
3. Heat frying pan over medium heat, wipe with a little oil and pour a ladle of mix into the centre. Use the back of a large metal spoon to spread the mix evenly over the pan.
4. Dribble a little oil around the edges. Cover with a lid. After about 40 seconds lift the lid and then use a rubber spatula to flip it over. Cook for another 30 seconds, lid off.
5. Lift the pancake dosa, roll it loosely put onto a platter (or warm plate). Cover with foil. Continue until you have cooked all the dosa mix.
6. Unroll pancakes and fill with the squash (tromboncino) mix, fold into square parcels and cut in half to share.

**To make RAITA:**

* 1 cup cucumber, grated
* 1.5 cups Greek yoghurt
* ½ tsp garam masala
* ½ tsp ground cumin
* ¼ cup chopped coriander (washed stems too)

**Mix everything together with ½ tsp salt, Serve!**