

# Bread Dosa

Yield: 3 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/pakistani-bread-recipe-dosa>

## Ingredients:

- 210 grams bread can also use white or multi grain bread
- 1/4 cup rice flour
- 2 tablespoons flour besan, gram
- 1/4 cup curd fresh or sour, yogurt or dahi
- 1/4 teaspoon salt or add as required
- 1 1/4 cups water or add as required
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- oil as required while preparing dosas
- 1 teaspoon oil
- 1/4 teaspoon mustard seeds
- 1/2 teaspoon cumin seeds jeera
- 1 teaspoon curry leaves chopped, kadi patta OR 5 to 6 curry leaves - chopped
- 1 pinch asafoetida hing

## Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 51 grams
3. Cholesterol: 10 milligrams
4. Fat: 13 grams
5. Fiber: 2 grams
6. Protein: 8 grams
7. SaturatedFat: 3 grams
8. Sodium: 1210 milligrams
9. Sugar: 3 grams

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