

Title:	A process for preparation of fermented and dehydrated batter useful for making Indian traditional products, Idli, Dosa and like
Abstract :	Idli and dosa are traditional fermented products in India generally prepared from milled rice and black gram dhal which is consumed mainly at the breakfast time. Generally idli is prepared from parboiled rice and black gram dhal whereas dosa is from raw rice, parboiled rice and black gram dhal in a particular proportion. The process described here is soaking of polished rice and black gram in water for a known period of time and grinding them together in a wet grinder followed by keeping them for fermentation at room temperature ($30^{\circ} \pm 2^{\circ}\text{C}$) for a period of 12 to 14 hours. The fermented batter is then either mixed with a known amount of water or blended with mix of the flours of rice and black gram dhal and dried at a temperature of around 50°C for a period of 2 to 4 hours. This is powdered to a particular mesh size (about 60 BSS) and reconstituted to prepare dosa with a proportion of 1:2.5 to 1:2.8 of ready mix to water and addition of salt to taste (generally 2 to 2.5 % on the basis of the ready mix).

