

# *DosaMaker*

QUICK START GUIDE



# WELCOME TO THE WORLD OF DOSAS

Thank you for choosing the DosaMaker! You can now quickly and easily make a variety of dosas, crepes, wraps and other dishes at home. This Quick Start Guide will help you become familiar with your DosaMaker and shares some of our favorite recipes to get you started. For more recipes and demonstration videos on how to use your DosaMaker, please visit [www.DosaMaker.com](http://www.DosaMaker.com). If you have any comments or questions please email us at [hello@DosaMaker.com](mailto:hello@DosaMaker.com). We'd love to hear from you!

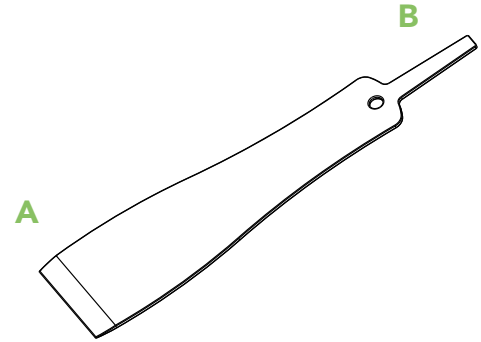
## **NOTE ON INSTRUCTION MANUAL**

The DosaMaker is unlike any other cooking appliance you've used before and has a number of unique features. Please read the Instruction Manual for complete instructions.

**For recipes, cooking tips and demonstration videos visit [www.DosaMaker.com](http://www.DosaMaker.com).**

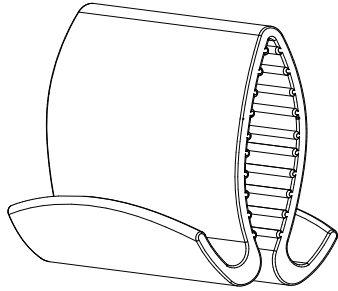


# WHAT'S INSIDE

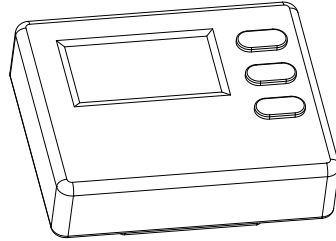


**A. PLASTIC SPATULA**

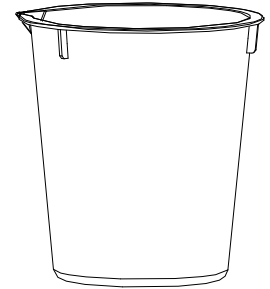
**B. GUIDE POST SLOT CLEANING TOOL**



**OIL APPLICATOR**



**TIMER**



**MEASURING CUP**

## ► Preparing to use your DosaMaker

# 1 CLEAN

Use a sponge or cloth with warm water and dish soap to clean the cooking plates. Wipe plates again with warm water to remove any soap. Clean the oil applicator, plastic spatula, and measuring cup with light soap and water.



► Preparing to use your DosaMaker

## 2 OIL APPLICATOR

Prepare the Oil Applicator by folding a paper towel sheet in half until it will fit inside the Oil Applicator. Allow 1/4 inch of the folded paper towel to extend from the bottom of the Oil Applicator and squeeze the applicator to secure the paper towel. Press the extended paper towel against a clean flat surface to create a flat edge.



1



2



3



4



▶ Preparing to use your DosaMaker

# 3 MAKE BATTER

Some of our favorite recipes are included at the end of this guide.

**For more recipes, visit [www.DosaMaker.com](http://www.DosaMaker.com)**



# 1 WARM UP POSITION

Place your DosaMaker in the Elevated Cooking Position. In this position, the Guide Post will contact the Guide Post Rest located on the bottom cooking plate and the top cover will be held above the bottom cooking plate.

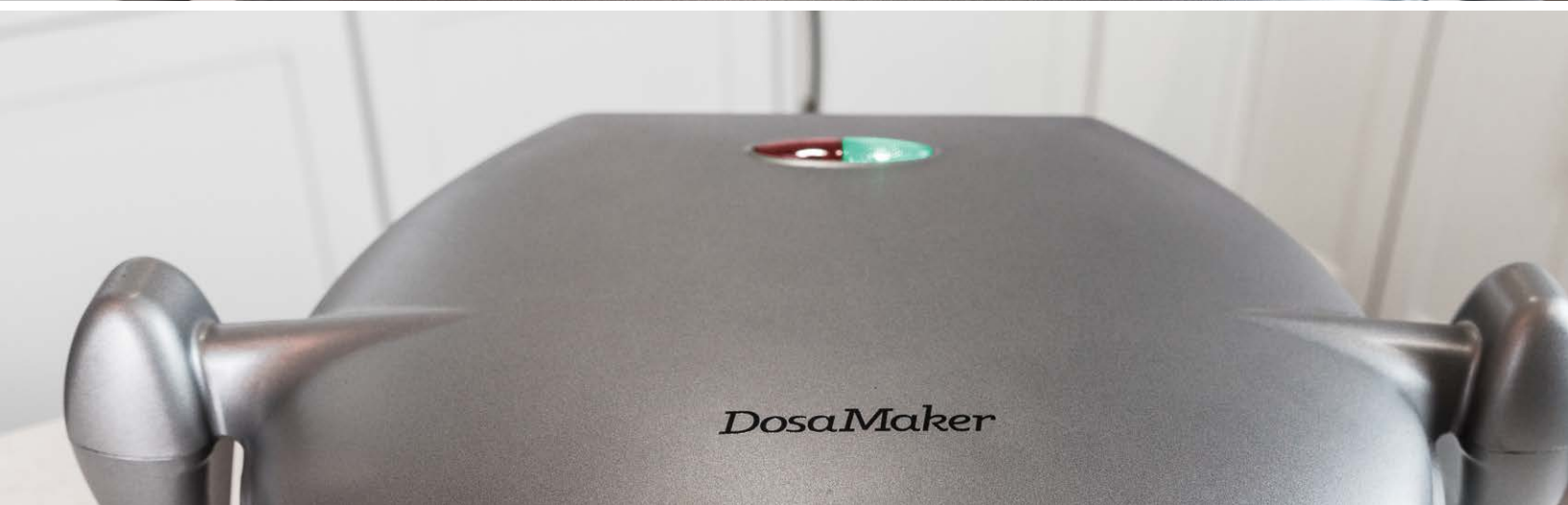
**To see how to use the Elevated Cooking Position to warm or cook fillings, watch our demonstration videos at [www.DosaMaker.com](http://www.DosaMaker.com).**

DOSAMAKER IN ELEVATED COOKING POSITION



## 2 WARM UP

Select the desired temperature setting (1, 2, or 3) via the switch at the back of your DosaMaker and plug in. The red light will be ON. In about 5 minutes, the red light will turn off and the green light will start flashing.



## 3 APPLY OIL

Dip the Oil Applicator in cooking oil and apply a light amount of oil to the top and bottom cooking plates. We recommend using cooking oil with a higher smoking point, such a canola oil, vegetable oil, grape seed oil, coconut oil, or ghee.





# 4 POUR BATTER

Using the Measuring Cup pour the desired amount of batter in the center of the bottom cooking plate.



## 5 CLOSE & COOK

Close the top cover by first moving the lid forward into the Elevated Cooking Position. Next, slowly slide the top cover towards the rear of the appliance while maintaining the weight of the top cover in your hands. **It is important to support the top cover so it does not slam or drop on to the bottom cooking plate.**



## 6 CLOSE & COOK

Slowly lower the top cover towards the bottom cooking plate while keeping the top cover level, so the Guide Post enters the Guide Post Slot. This will close your DosaMaker and spread the batter on the bottom cooking plate. Set the timer for the desired cooking time based on your recipe.

It is very important that the top cover is level as you lower it. Allowing one hand to lower faster than the other, or the front of the top cover to lower before the rear, will result in an unevenly spread dosa.

For more information on how to close your DosaMaker, please review the Instruction Manual and watch our videos at [www.DosaMaker.com](http://www.DosaMaker.com).



# 7 OPEN & ENJOY!

Open your DosaMaker after the desired cooking time. If you want the dosa to cook longer, close your DosaMaker and cook for additional time. When finished, use the plastic spaula to remove your dosa and enjoy!





## 8 MAKE MORE OR WAIT

To make more dosas repeat steps 3-7. If you want to wait before making more dosas, place your DosaMaker in the Elevated Cooking Position until you're ready. Your DosaMaker automatically controls the temperature of the cooking plates, so as long as the green light is flashing you can make more dosas.



*Dosa Maker*

## 9 UNPLUG & CLEAN

When you're done making dosas unplug your DosaMaker and allow to cool. Wipe the cooking plates with a clean cloth to clean. If necessary, you can use warm water and dish soap to remove excess oil or food that remains on the cooking surfaces.





# COOKING TIPS

For cooking and recipe demonstration videos, visit  
[www.DosaMaker.com](http://www.DosaMaker.com)

- Batters tend to separate. Always stir the batter before pouring into the measuring cup.
- The amount of batter to use depends on the size of the dosa you want to make. More batter will make a bigger dosa. Note: Pouring too much batter can cause the batter to overflow from the edge of the DosaMaker.
- To make your dosa thinner, use a thinner batter by adding water to the batter.
- To make your dosa thicker, use a thicker batter. When preparing the batter use less water, or if the batter is already made and too thin, add more of the flour you are using to make your batter (oat flour, rice flour, almond flour, etc.).
- Cooking time depends on the batter recipe you are using and your desired level of crispness. Most dosas take between 2 minutes 30 seconds and 3 minutes to cook. If you open the lid and the dosa needs to cook more, simply close and allow to cook for additional time.
- To make a crispier dosa or reduce cooking time, try increasing the temperature setting.
- If the batter bubbles a lot as soon as you pour it in the center of the bottom cooking plate, lower the temperature setting.
- If you want your dosa to be crispy on both sides, cook on one side for 2 minutes and then flip the dosa and cook for an additional 30 seconds to 1 minute.
- If you want your dosa to be softer on top, cook for 2 minutes, open the lid, and place in the Elevated Cooking Position. Continue to cook for an additional 30 seconds to 1 minute with the lid in the Elevated Cooking Position.

# RECIPES

The following are some of our favorite recipes for the DosaMaker. To see more recipes, please go to [www.DosaMaker.com](http://www.DosaMaker.com)

With your DosaMaker you can make a wide variety of dosa, crepes, and wraps, and enjoy them with a range of fillings. We encourage you to try your own combinations - the possibilities are endless!







DRIED TOMATO DOSA



CHOCOLATE PANCAKE



CARROT CAKE DOSA



CLASSIC FRENCH CREPE

# Lemon Blueberry “Muffin” Dosa

Makes 4 Dosas

- 1 cup rolled oats or oat flour
- ¼ cup buckwheat flour
- ¼ cup almond flour
- 1 cup vanilla almond milk
- ¼ cup blueberries (fresh or frozen)
- ¼ tsp salt
- ½ tsp cinnamon
- 1 lemon, zest only
- 2 tbsp honey

1. Zest the lemon with a microplane or the smallest holes on a box grater.
2. Combine all ingredients in a blender and blend until the batter is smooth.
3. Preheat DosaMaker on setting #1. Lightly coat the top and bottom cooking plates with cooking oil. For a unique twist, try coconut oil.
4. Pour 3 oz of batter in the center of the bottom plate, gently close, and cook for 2 minutes 30 seconds.
5. Open the lid and check. For a crispier dosa, continue cooking for another 30 seconds to 1 minute.
6. Remove using the plastic spatula and enjoy, or serve with your favorite yogurt.

# Sun Dried Tomato and Basil Dosa

Makes 4 Dosas | *Note: Dosas will be smaller and thicker so they can be used as a wrap.*

- ½ cup chickpea (garbanzo bean) flour
- 1 tbsp chopped basil
- 2 tbsp chopped sun dried tomatoes
- ¾ cup water
- 1 tbsp olive oil
- ¼ tsp salt
- ⅛ tsp black pepper

1. Combine all ingredients in a blender and blend until the batter is smooth. Let batter rest at room temperature for 15 minutes.
2. Preheat the DosaMaker on setting #1. Lightly coat the top and bottom cooking plates with cooking oil.
3. Stir 2 tbsp of additional water in to the batter. The batter should still be slightly thick.
4. Pour 3 to 3.5 oz of batter in the center of the bottom plate, gently close, and cook for 2 minutes 30 seconds.
5. Open the lid and check. For a crispier dosa, flip and cook for another 30 seconds to 1 minute.
6. Remove using the plastic spatula and enjoy, serve with hummus, or use as a sandwich wrap.

# Chocolate Pancake

*Makes 4 Pancakes*

- 2 eggs
- 1 banana
- $\frac{3}{4}$  cup + 2 tbsp oats
- 6 tbsp milk of choice (dairy, coconut, almond, etc.)
- 2 tbsp unsweetened cocoa powder
- 1-2 tsp honey or agave, optional
- Pinch of salt

1. Combine all the ingredients in a blender and blend until the batter is smooth.
2. Preheat the DosaMaker on setting #1. Lightly coat the top and bottom cooking plates with cooking oil.
3. Pour 2.5-3 oz of batter in the center of the bottom plate, gently close, and cook for 2 minutes.
4. Open the lid and check. For a crispier dosa, continue cooking for another 30 seconds to 1 minute.
5. Remove using the plastic spatula and enjoy, or allow to cool then spread your favorite nut butter and roll for a portable snack.

# Carrot Cake Dosa

Makes 3 Dosas | *Note: Dosas will be smaller and thicker.*

- ½ cup finely grated carrot
- ⅓ cup oat flour
- ½ cup vanilla almond milk
- ½ tsp pumpkin pie spice (or ¼ tsp cinnamon + pinch of ground nutmeg + pinch of ground cloves)
- 2 tbsp raisins, chopped
- 1 tbsp maple syrup
- Pinch of salt

1. Whisk all ingredients together in a large bowl until batter is smooth. Let the batter rest at room temperature for 10 minutes. Note: Batter should be thicker than pancake batter to result in a cake-textured dosa. For a thinner dosa, simply add another 1-2 tbsp of almond milk before cooking.
2. Preheat the DosaMaker on setting #1. Lightly coat the top and bottom cooking plates with cooking oil.
3. Pour 2.5-3 oz of batter in the center of the bottom plate, gently close, and cook for 2 minutes. Flip the dosa, close the lid, and cook for 30-60 seconds longer, depending on how crispy you want the dosa.
4. Remove using the plastic spatula and enjoy alone, or serve with yogurt, a smear of cream cheese, or almond butter.

# Classic French Crepe

*Makes 4 Crepes*

- 1 egg
- 1 tbsp melted butter
- ½ cup all purpose flour
- 7 tbsp milk
- ¼ cup water

1. Whisk all ingredients together in a large bowl until batter is smooth.
2. Set aside in fridge for 1/2 hour.
3. Preheat the DosaMaker on setting #1. Lightly coat the top and bottom cooking plates with cooking oil.
4. Remove batter from fridge and whisk to combine.
5. Pour 3oz of batter in the center of the bottom plate, gently close, and cook for 1 minute 15 seconds.
6. Remove using the plastic spatula and enjoy with your choice of toppings.

# CONTACT

Have questions or need support?  
Email [hello@DosaMaker.com](mailto:hello@DosaMaker.com)

[www.DosaMaker.com](http://www.DosaMaker.com)

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WWW.DOSAMAKER.COM