

Important Additional Information for this Futura Nonstick 28 cm Dosa Tava (Griddle)

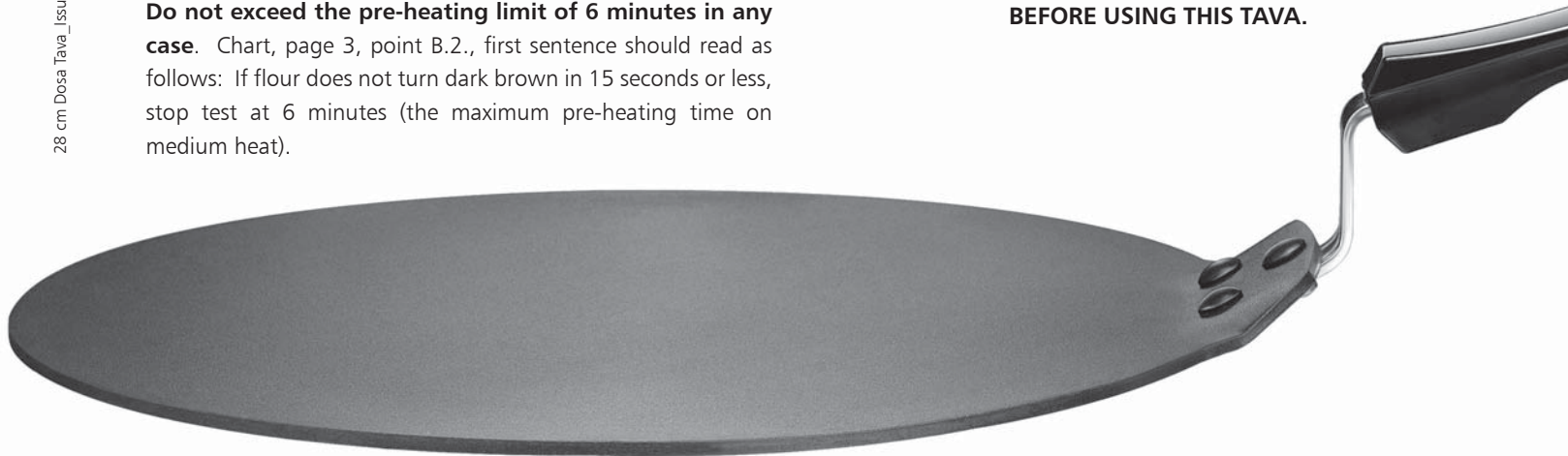
This Manual was written for the Futura Nonstick 33 cm Dosa Tava. **All the instructions and recipes in this Manual are valid for this Futura Nonstick 28 cm Dosa Tava except as stated in this chapter of 2 pages.**

- **Important Safeguards**, point 3, inside front cover: **Limit pre-heating** of tava without food **on medium heat to no more than 6 minutes.**
- **How to Use, "Limit Pre-heating of Tava"**, page 2: When pre-heating the cold empty tava before beginning to cook, it is critical that THE HEAT IS NO MORE THAN MEDIUM and the time is strictly limited to **no more than 6 minutes.**
- **How to Use, "Avoid Overheating: Check Your Burner"**, page 2: Step 1, second sentence: Heat tava 3 minutes. Step 3: **Do not exceed the pre-heating limit of 6 minutes in any case.** Chart, page 3, point B.2., first sentence should read as follows: If flour does not turn dark brown in 15 seconds or less, stop test at 6 minutes (the maximum pre-heating time on medium heat).

Adapting Recipes

- The recipes in this Manual were written for the 33 cm Futura Nonstick Dosa Tava. When using the 28 cm Dosa Tava, follow the recipes unless otherwise noted in the chart overleaf.
- The Futura Nonstick 28 cm Dosa Tava was designed for making *dosa* up to 25 cm in diameter. If the *dosa* are made 25 cm in diameter, the yield for a full quantity of the recipes *Traditional South Indian Dosa, Crispy Dosa, Masala Dosa* and *Rawa Dosa* is about 15 *dosa*.
- For best cooking results, adjust heat so that cooking times are the same as those given in the recipes.

**READ THE NEXT PAGE
BEFORE USING THIS TAVA.**



Changes in Recipes for Cooking on the 28 cm Dosa Tava

Recipe	Page No.	Required changes
Traditional South Indian Dosa	9	Step 5: Heat tava on medium heat no more than 4 minutes. Step 6: Stir batter and pour $\frac{1}{3}$ cup/80 ml in centre of tava. Make a round about 10 inch/25 cm in diameter. Do not increase heat. Add $\frac{1}{4}$ tsp/1.3 ml oil around edge of <i>dosa</i> and dribble $\frac{1}{4}$ tsp/1.3 ml oil all over <i>dosa</i> . Keep heat at medium. Yield: 15 <i>dosa</i> .
Crispy Dosa	9	Step 5: Heat tava on medium heat no more than 4 minutes. Step 6: Stir batter and pour $\frac{1}{3}$ cup/80 ml in centre of tava. Make a round about 10 inch/25 cm in diameter. Do not increase heat. Add $\frac{1}{4}$ tsp/1.3 ml oil around edge of <i>dosa</i> and dribble $\frac{1}{4}$ tsp/1.3 ml oil all over <i>dosa</i> . Keep heat at medium. Yield: 15 <i>dosa</i> .
Masala Dosa	10	Step 8: Heat tava on medium heat no more than 4 minutes. Step 9: Stir batter and pour $\frac{1}{3}$ cup/80 ml in centre of tava. Make a round about 10 inch/25 cm in diameter. Do not increase heat. Add $\frac{1}{4}$ tsp/1.3 ml oil around edge of <i>dosa</i> and dribble $\frac{1}{4}$ tsp/1.3 ml oil all over <i>dosa</i> . Quickly place $\frac{1}{3}$ cup/65 g filling on one side of the centre of <i>dosa</i> and spread into a rectangular shape about $1\frac{1}{2}$ inch/3.8 cm wide and $6\frac{1}{2}$ inch/16 cm long as shown in Figure G, page 7. Keep heat at medium. Yield: 15 <i>dosa</i> .
Rawa Dosa	11	Step 3: Heat tava on medium heat no more than 4 minutes. Step 4: Stir batter and pour $\frac{1}{3}$ cup/80 ml in centre of tava. Make a round about 10 inch/25 cm in diameter. Do not increase heat. Add $\frac{1}{4}$ tsp/1.3 ml butter around edge of <i>dosa</i> and dribble $\frac{1}{4}$ tsp/1.3 ml butter all over <i>dosa</i> . Keep heat at medium. Yield: 15 <i>dosa</i> .
Uttapam	11	Step 6: Heat tava on medium heat no more than 5 minutes.
Three-at-One-Time Masala Uttapam	12	Step 6: Heat tava on medium heat no more than 5 minutes. Step 7: Each batch 2 <i>uttapam</i> .
Egg Rolls	12	Step 8: Heat tava on medium heat no more than 4 minutes.
Vegetable Rolls	14	Step 4: Heat tava on medium heat no more than 4 minutes.
Nine-at-One-Time Alu Tikki	15	Step 2: Heat 1 tbsp/15 ml oil on centre of tava on medium heat no more than 4 minutes. Step 3: Add 7 patties. Step 4: Spread 1 tbsp/15 ml oil on tava; fry 7 patties. Last batch: spread 2 tsp/10 ml oil; fry 4 patties.
Coconut Chutney	16	No change required.
Dhania Chutney	16	No change required.