



Easy Pesarattu Dosa recipe - JagavisKritunga

JagavisKritunga [Easy Pesarattu Dosa recipe](#). Eating these nutritious green dosa made of moong beans is the ideal way to start your day. Pesarattu, also known as moong dosa, is a specialty in the cookbook of South Indian morning meals, notably from the Andhra cuisine. It is a crisp crepe cooked with a gently spiced moong bean batter. Pesarattu dosa is one of the best nutritious Indian breakfast recipes, which we will be sharing today. But first, let's define the meaning of the word "Pesarattu."

Telugu's "Pesarattu" is made up of the words "moong dal" and "dosa," respectively. Therefore, Pesarattu literally translates as "moong dal dosa." In Telugu, pesarattu is also known as pesara dosa.

