

Instant Thosai Mix

Technology overview:

Thosai has become an increasingly popular food among Sri Lankans. It is a fermented food product with high nutritional value. However the long time taken for preparation is the main constrain for its wide use. This instant thosai mix will provide an ideal solution for this problem and popularize the product among the busy community.

Black gram (undu) flour and rice flour are the main ingredients of the product. Other essential ingredients in this formula have shortened the fermentation time and contribute heavily towards the texture and flavor of the final product.

Instant Thosai mixture is a very stable product and therefore can offer a long shelf life. It is a great advantage in commercializing the product.

Method of preparation:

- Add required amount of water to the instant Thosai dry mix
- Allow fermentation for 20 minutes
- Cook Thosai appropriately from the fermented batter using a preheated pan.

Advantages of the Thosai Mix:

- Easy to prepare and short time taken compared to the traditional method of preparation
- Long shelf life
- Required ingredients are widely available

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