**Dosa**

Dosa is a savory crepe that is made from a batter of fermented rice and urad (black gram) dal.  (Of note, idlis are steamed rice cakes made from the same batter). The fermentation process is key to the creation of a soft, fluffy batter which produces a delicious, crispy dosa.

**Microorganisms and Production process**

Bacteria alone or in combination with yeasts were found to be responsible for the fermentation of *dosa* — an indigenous Indian fermented food. *Leuconostoc mesenteroides, Streptococcus faecalis, Lactobacillus fermentum* and *Bacillus amyloliquefaciens* were the predominant bacteria responsible for souring and leavening of *dosa* batter. Yeasts whenever present, belonged mainly to *Saccharomyces cerevisiae, Debaryomyces hansenii* and *Trichosporon beigelli*. They produced flavour, enzymes and helped in the saccharification of starch. Both bacteria and yeasts were contributed by the ingredients *Oryza sativa* and *Phaseolus mungo*. The prevalence of bacteria and yeasts was affected by seasonal variations but bacteria always dominated the overall microbial load.

For dosa fermentation, there are specific lactic acid bacteria that are present in small amounts in the raw ingredients (the rice and dal), and these are multiplied during the soaking process, then again during the resting process after grinding.

Reference

<https://www.cookmasalameals.com/importance-of-fermentation-in-dosa-batter/>