The Batter That Came Alive!

Goal: To watch what happens when tiny microbes make bubbles in dosa batter

Materials: 2 clear jars, rice flour, lentil flour, warm water, pinch of sugar, spoon

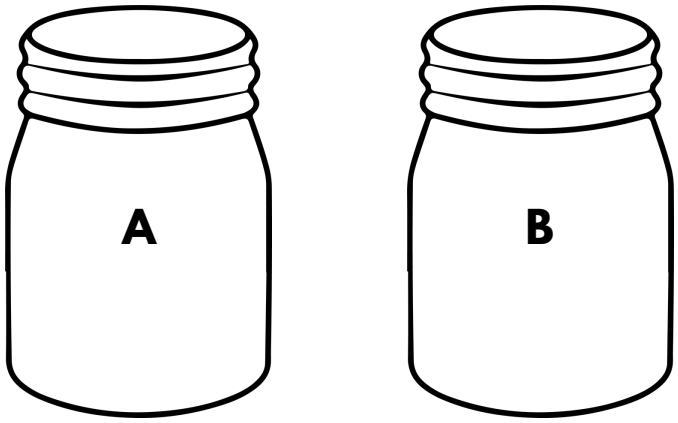
Step 1: Mix 2 tbsp rice flour + 2 tbsp lentil flour with warm water in each jar.

Step 2: Add a pinch of sugar to Jar A. Leave Jar B plain.

Step 3: Mark the batter level with a marker or tape.

Step 4: Place jars somewhere warm and wait 6–12 hours.

Draw what you see!



Observations	Jar A	Jar B
Bubbles?		
Did the batter rise?		
Smell?		

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Teacher's Guide

This activity uses dosa batter fermentation to introduce young learners to real-world science concepts through observation, prediction, and discussion.

Teaching Script:

When we make Dosa, we mix rice and lentils with water to make batter. Then we let the batter rest overnight.

Overnight, tiny living helpers called microbes are waking up in the batter. These microbes start eating the natural sugars in the rice and lentils.

When they eat, they make tiny bubbles of gas—just like when you blow bubbles in milk with a straw! Those bubbles make the batter:

- **Puff up**
- **Get fluffy**
- **Taste a little tangy**

Discussion Questions:

1. **Where do you think the bubbles come from?**
2. **What do the bubbles do to the batter?**
3. **What do you think the microbes are eating?**
4. **What other foods use fermentation?**