

Dhokla recipe | Khaman dhokla

INGREDIENTS

FOR BATTER:

- 1½ cup besan / gram flour
- 3 tbsp rava / semolina / suji, fine
- ½ tsp ginger paste
- 2 chilli, finely chopped
- ¼ tsp turmeric
- 1 tsp sugar
- pinch hing / asafoetida
- ½ tsp salt
- 1 tbsp lemon juice
- 1 tbsp oil
- 1 cup water
- ½ tsp eno fruit salt

FOR TEMPERING:

- 3 tsp oil
- ½ tsp mustard
- ½ tsp cumin / jeera
- 1 tsp sesame / til
- pinch hing / asafoetida
- few curry leaves
- 2 chilli, slit
- ¼ cup water
- 1 tsp sugar
- ¼ tsp salt
- 1 tsp lemon juice

FOR GARNISHING:

- 2 tbsp coconut, grated
- 2 tbsp coriander, finely chopped

INSTRUCTIONS

1. Firstly, in a large mixing bowl sieve 1½ cup besan and 3 tbsp rava.

2. Add ½ tsp ginger paste, 2 chilli, ¼ tsp turmeric, 1 tsp sugar, pinch hing, ½ tsp salt, 1 tbsp lemon juice and 1 tbsp oil.
3. prepare a smooth batter adding 1 cup of water or as required.
4. additionally, add ½ tsp of eno fruit salt. you can alternatively use a pinch of baking soda.
5. immediately steam the dhokla batter for 20 minutes.
6. further, cut the dhokla and pour tempering.
7. garnish the dhokla with 2 tbsp chopped coriander leaves and 2 tbsp fresh grated coconut.
8. finally, serve instant khaman dhokla with green chutney and tamarind chutney.