

Dhokla recipe

Ingredients:

1 Mug Sooji or Rava
1 Mug yogurt
1/2 tea spoon salt
1/2 tea spoon black pepper
1 tea spoon turmeric
1 tea spoon lemon juice
1/2 cup of canola oil (or any other oil you prefer)
1 clove garlic
3 small chiliies
1 tea spoon mustard seeds
1/2 tea spoon cumin seeds
1/2 tea spoon paprika
Water as required
1/4 tea spoon baking soda
1 table spoon baking powder

Method:

First mix Sooji and yogurt in a bowl. Add some water (about a quarter cup). Then add salt, pepper, turmeric, lemon juice, 1 table spoon of canola oil, 1 clove garlic shredded or cut into small pieces, 1 chili cut into small pieces if you prefer hot and spicy.

Add water in the Dhokla steamer. Let it come to a boil. (If you do not have that use any other kind of steaming device). At this time add baking soda and baking powder in the mix. If the mix looks dry add water to make like a soft paste.

Now take a pan and apply oil all over. Then put the mix in pan and put it in the Dhokla steamer. Cover it and keep it for about 20 minutes. By this time the Dhokla will have cooked. Put a knife in the Dhokla. If the knife comes out clean then the job is done. Let it cool down and then cut it into square.

Now take a fry pan and heat the remaining oil in it. Add whole mustard seeds. Let them fry for about 2 minutes. Then add cumin seeds and green chilies. Fry it

till you smell the chilies cooking. Take the whole mix and put it over the cooked Dhokla and spread it well. Now sprinkle paprika over it.

Dhokla is now ready to eat.

Enjoy.

NB:

Normally Dhokla turn out to be yellow in colour. This time the turmeric we bought has some kind of orange colour in it. Hence you can see the Dhokla matching that colour.