

Besan Dhokla

Besan Dhokla

INGREDIENTS:

- 1 cup gram flour (Annapurna besan)
- 2 tablespoons sooji/rava
- $\frac{1}{2}$ cup yogurt (curd)
- 2 teaspoons ginger and chili paste
- 1 teaspoon sugar
- Salt (as per taste)
- A pinch of asafoetida
- 1 $\frac{3}{4}$ cups water
- 2 tablespoons oil (cooking)
- For tempering: curry leaves, green chilies, sesame seeds, mustard seeds



PREPARATION:

- Combine all the dhokla ingredients & prepare the batter. Steam (how many minutes??), then pour out into a lightly greased platter. Let it cool and cut into bite-sized squares.
- Heat a little oil and when hot, add all the tempering spices, and fry until the mustard seeds sputter and stop. .