

White Dhokla

Makes - 4 people

Ingredients

- Dhokla Batter 2 bowl (Grind 1 cup of rice and 1/3 cup of urad dal)
- 3 tsp curd
- 1 tbsp of ginger- garlic and chilli paste
- 1 tsp Baking Soda
- Salt to taste
- 1 tsp oil
- For the green chutney
- 1 cup Coriander leaves
- 1 Lemon (or as required)
- 4 tsp roasted groundnut powder
- 1 whole walnut
- 2 green chillies
- Salt to taste

Method:

- Let the dhokla batter (do not make the batter very thick or too runny) ferment for 7-8 hours or overnight.
- The next day, add in the curd, ginger- garlic and chilli paste, salt, soda to the batter. Mix it properly.
- In the steamer, put some water. Keep a stand.
- Grease a thali with oil. And pour a thin layer of the batter on the plate. Place this plate on the stand in the steamer.
- Cover and let it cook on fast for 7-8 minutes, then on slow for 1 minute.
- Once cooked, let it cool and cut into desired shapes.
- Grind the ingredients listed under the 'Green chutney' and prepare the chutney. Keep it aside.
- Add a tempering of mustard seeds and curry leaves on top of the dhoklas. Serve it with the green chutney.