

Dal Dhokli

Makes- 2 cups

Ingredients

For the dal

- 1/2 cup boiled green moong dal
- 1/2 teaspoon red chilli powder
- salt as required
- 2 teaspoon curry leaves
- 1/4 teaspoon cumin seeds
- 1 tablespoon ghee
- 1/4 teaspoon cumin seeds
- salt as required
- 1/4 teaspoon garam masala powder
- 1/2 tablespoon chopped coriander leaves
- 1/8 teaspoon turmeric
- 1/4 teaspoon cumin powder
- 1/2 bay leaf
- 1 dash asafoetida
- 2 teaspoon refined oil

For Dhokli

- Pinch of turmeric
- 1/2 teaspoon refined oil
- 1 tablespoon coriander powder
- 1/4 cup wheat flour
- Salt to taste

Recipe

- Add all the ingredients for the dhokli in a large bowl. Add enough water and knead the flour like a chapati dough, make small balls of dough and roll out like chapatis. Cut them into even sized square pieces.
- Then take a broad vessel and heat plenty of water in it. In boiling water add the dhokli pieces and cook till they become just soft in texture. Strain excess water and keep dhokli pieces aside.
- Pressure-cook the dal with turmeric and salt in enough water with 2-3 whistles. Heat oil and ghee in a kadhai over low-medium flame. When it becomes hot, add bay leaf, curry leaves, cumin seeds and asafoetida powder to it. Saute for a few minutes add coriander powder, red chilli powder and jeera powder to the ground spices.
- Pour the cooked dal over them and adjust salt. Cook for a few minutes, add dhokli pieces at the end and boil for about 1-2 minutes