

Dhokla:

Dhokla is a soft, fluffy, and savory steamed cake made from gram flour (besan), originating from the Indian state of Gujarat. It's a light and healthy snack that's perfect for breakfast, tea-time, or even as a side dish.

Prep Time: 10 minutes

Resting Time: 10-15 minutes

Cook Time: 15-20 minutes

Serving: 2 people

➤ Ingredients:

For Batter:

1. 1 cup Besan (gram flour)
2. 1 tbsp Lemon Juice
3. 1 tbsp Sugar
4. 1/2 tsp Turmeric Powder
5. Salt to taste
6. 3/4 cup Water (adjust for a thick pouring consistency)
7. 1 tsp Eno Fruit Salt (or 1/2 tsp baking soda + 1/2 tsp citric acid)

For Tempering:

8. 1 tbsp Oil
9. 1 tsp Mustard Seeds
10. 1-2 Green Chilies, slit or chopped
11. 8-10 Curry Leaves
12. 2 tbsp Water
13. 1 tsp Sugar (optional, for sweet tempering)

For Garnishing (optional):

14. Chopped coriander
15. Grated coconut

➤ Instructions:

1. Make Batter:

Mix besan, rava, turmeric, salt, lemon juice, sugar, and water into a smooth, lump-free batter. Rest for 10–15 minutes.

2. Prepare to Steam:

Grease a steel plate or thali. Boil water in a steamer or large pot with a trivet.

3. Add Eno & Steam:

Add Eno, mix gently. Pour into the greased plate and steam for 15–20 mins. Check with a toothpick.

4. Make Tempering:

Heat oil, add mustard seeds, chilies, curry leaves, sugar, and water. Let it sizzle for a few seconds.

5. Finish & Serve:

Pour tempering over warm dhokla. Let it soak for a few minutes. Cut into pieces, garnish, and serve with chutney.