



Dhokla

1. In a mixing bowl, combine chickpea flour, yogurt, turmeric powder, ginger-green chili paste, and salt to make a smooth batter.
2. Grease a dhokla steamer plate and pour the batter into it.
3. Steam the batter for about 15-20 minutes until cooked.
4. Once done, let it cool slightly, then cut into pieces.
5. For tempering, heat oil in a small pan, add mustard seeds, curry leaves, and green chilies. Let them splutter.
6. Pour this tempering over the dhokla pieces.
7. Serve dhokla with green chutney or tamarind chutney.

[Menu](#)