



Makai Dhokla

Serving: 1

Veg

Ingredients

- 3 tbsp maize flour (makai ka atta)
- 2 tbsp sweet corn kernels (makai ke dane)
- 1 tbsp curds (dahi)
- 1 tsp ginger-green chilli paste
- $\frac{1}{4}$ tsp asafoetida (hing)
- $\frac{1}{4}$ tsp turmeric powder (haldi)
- 1 tsp sugar(optional)
- 1 tsp lemon juice
- salt to taste
- 1 tsp oil
- 1 tsp fruit salt
- For The Tempering
- $\frac{1}{2}$ tsp oil
- $\frac{1}{2}$ tsp mustard seeds (rai / sarson)
- $\frac{1}{2}$ tsp sesame seeds (til)
- a pinch of asafoetida (hing)
- For The Garnish
- 1 tbsp finely chopped coriander (dhania)

Preparation Method

- Combine the maize flour, curds and little warm water in a deep bowl and mix well. Cover it with a lid and keep aside for 10 minutes.
- Add the sweet corn, ginger-green chilli paste, asafoetida, turmeric powder, sugar, lemon juice, salt and oil and mix well.
- Just before steaming, sprinkle fruit salt over the batter and mix lightly.
- Pour the batter into a greased thali.
- Steam in a steamer for 7-8 minutes or till the dhoklas are cooked. Keep aside to cool slightly.
- Once cooled, cut it diamond shaped pieces and keep aside.
- Heat the oil in a small non-stick pan and add the mustard seeds.
- When the mustard seeds crackle, add the sesame seeds and asafoetida and sauté on a medium flame for 30 seconds.
- Pour this tempering over the prepared dhoklas and spread it evenly.
- Sprinkle the coriander evenly on top.
- Serve hot with green chutney