



## Soya Khaman Dhokla

Serving: 1

Veg

### *Ingredients*

- -1 tbsp soya flour
- -2 tbsp besan (bengal gram flour)
- -1 tbsp semolina (rava)
- - $\frac{1}{2}$  tsp sugar
- - $\frac{1}{2}$  tsp lemon juice
- -1 tsp ginger-green chilli paste
- -salt to taste
- -pinch fruit salt
- - $\frac{1}{2}$  tsp oil
- - $\frac{1}{2}$  tsp mustard seeds (rai / sarson)
- - $\frac{1}{2}$  tsp sesame seeds (til)
- - $\frac{1}{2}$  tsp finely chopped green chillies
- -a pinch of asafoetida (hing)

### *Preparation Method*

1. Combine the soya flour, besan, semolina, sugar, lemon juice, ginger-green chilli paste, salt, water in a bowl and mix well to make a thick batter.
2. Just before steaming, add the fruit salt to the batter and sprinkle 1 tsp of water over it.
3. When the bubbles form, mix gently. Pour the mixture into a greased 175 mm. (7") diameter thali and steam in a steamer for about 10 minutes.
4. For the tempering, heat the oil in a small non-stick pan and add the mustard seeds, sesame seeds, green chillies and asafoetida.
5. When the mustard seeds crackle, add 1 tsp of water and pour this tempering over the steamed dhoklas.
6. Cut into pieces and keep aside to cool slightly.