



Rava Corn Dhokla

Serving: 1

Veg

Ingredients

- - $\frac{1}{4}$ sweet corn kernels (makai ke dane)
- -2 tbsp cup low fat curds
- -3 tbsp semolina (rava)
- - $\frac{1}{2}$ tsp ginger-green chilli paste
- -salt to taste
- - $\frac{1}{2}$ tsp fruit salt
- - $\frac{1}{4}$ tsp lemon juice

Preparation Method

- -Combine the sweet corn and curds together and blend in a mixer till smooth.
- -Add the semolina, ginger-green chilli paste, salt and little water and mix well.
- -Just before steaming, sprinkle the fruit salt and add lemon juice over it.
- -When the bubbles form, mix gently and pour spoonfuls of the batter immediately into greased muffin moulds.
- -Steam for 15 to 20 minutes or till the dhoklas are cooked.
- -Cool slightly and demould.
- -Serve immediately garnished with corn and coriander.