



## Ameri Khaman ( ES )

Serving: 1

Veg

### *Ingredients*

- 4 tbsp gram flour
- -1 tsp chili-ginger paste
- -a pinch asafoetida
- -1 tsp rock salt / sea salt
- -1 tsp lemon juice
- -a pinch of soda bi carb
- -<sup>3</sup>/<sub>4</sub> tsp mustard seeds
- -a pinch of asafoetida
- -1 tsp garlic paste
- -1 tsp kharek powder(dry dates or chuara powder)

### *Preparation Method*

- **For the batter :**
- -Mix the ingredients for the batter. Add a little water to convert it to a thick sauce. Beat for half a minute. Add lemon juice and soda bi carb and sprinkle 1 tsp water on top.
- -Mix the batter very well. Pour the batter in a thali. Steam for 10 minutes & cool. Mash or crumble dhoklas to a coarse mixture.
- **For tempering :**
- -Heat the tempering pan, kharek powder , garlic paste add the mustard seeds when they sputter, switch off the fire and add hing and roast. Add garlic paste and sprinkle some water and sauté for few seconds. Add dhokla mixture and mix well.
- -Garnish with coriander Serve hot.