



Rava Vegetable Dhokla

Serving: 1

Veg

Ingredients

- Serves 1
- $\frac{1}{4}$ cups rawa
- $\frac{1}{2}$ cup buttermilk
- 2 tbsp boiled vegetables (carrots, french beans, corn etc.), finely chopped
- 2 tsp ginger-chilli paste
- $\frac{1}{2}$ teaspoons Eno
- $\frac{1}{2}$ tbsp oil
- Salt to taste
- Oil for greasing
- **For the tempering**
- 1 tsp mustard seeds
- 1 tsp sesame seeds
- A pinch of hing
- 1 tbsp oil

Preparation Method

1. Mix rawa, buttermilk, vegetables, ginger-chilli paste, oil and salt in a bowl to make a smooth batter. Keep aside for at least 30 minutes.
2. Add the fruit salt, mix well and pour the batter into a greased 8" diameter thali. Steam for 8 to 10 minutes.
3. Prepare the tempering by heating the oil, adding the mustard seeds, sesame seeds and asafoetida and frying until the seeds crackle. Pour the tempering over the prepared dhokla.
4. Cut into pieces and serve hot with green chutney.