



Dhokla Pizza

Serving: 1

Veg

Ingredients

- **For Dhokla Base :**
- - $\frac{1}{4}$ cup Rava
- -1 tbsp gramflour
- -2 tbsp curd
- -Salt to taste
- - $\frac{1}{2}$ tsp turmeric
- - $\frac{1}{2}$ tsp eno /fruit salt
- -as needed water
- -1 tbsp capsicums long sliced
- -2- tbsp onion sliced
- -1 tbsp corns
- -1 tbsp pizza sauce
- -1 tbsp tomato sauce

Preparation Method

- 1. First make dhokla batter take a bowl add all the ingredients except eno mentioned for dhokla base and make a batter leave it for 15 minutes
- 2. After 15 minutes add eno to the batter and pour it in to a greased dish and steam for 10 minutes.
- 3. After 10 minutes lower the flame spread pizza sauce on the top of dhokla base.
- 4. Sprinkle capsicum onions corns over the sauce and cover it for 2 min then turn off gas
- 5. Let the dhokla cool down cut in to pieces and serve