



Italian Grilled Dhokla Sandwich (OP I)

Serving: 1

Veg

Ingredients

- 1. Channa dal - 100 grms
- 2. Asafoetida - 1 pinch
- 3. Green chilli paste - 1 tsp
- 4. Sour curd - 100 gm
- 5. Salt to taste
- 6. Turmeric powder - $\frac{1}{2}$ tsp
- 7. Oil – 1 tsp
- For Filling
- 1. Corn Kernels – 2 tbsp
- 2. Olive - 2 to 3
- 3. Red, Yellow, Green peppers chopped - 3 tbsp
- 4. Zucchini - tbsp
- 5. Chilli flakes
- 6. Olive oil - 2 tbsp
- 7. Black salt to taste
- 8. Green Chilli paste – 1 tsp
- For Spread
- 1. Green chutney – 1 tbsp
- 2. Salt to taste
- 3. Oregano
- 4. Chilli flakes

Preparation Method

- 1. Soak Channa dal 5 to 6 hrs.
- 2. Add sour curd and soak for more 2 to 3 hrs.
- 3. Add green chilli and asafoetida.
- 4. Rest it for a while.
- 5. Add oil and mix it very well till it turns fluffy.
- 6. Grease the tray with oil and put it for steaming for 10-15 mins.
- 7. Let it cool down.
- 8. Cut into rectangular piece and cut into layer.
- 9. Put the spread evenly, chilli flakes .
- 10 Apply the butter and chilli flakes.
- 11. Grill on both the sides and serve with dip.