



Carrot Dhokla (ES) (OP I)

Serving: 1

Veg

Ingredients

- 1/4 cup grated carrot
- 1/4 cup readymade idli batter
- 1/4 tsp asafoetida (hing)
- 1 tsp ginger-green chilli paste
- salt to taste
- chilli powder for sprinkling
- oil for greasing and brushing
- **For Serving: (optional)**
- green chutney

Preparation Method

- Grease a thali using a little oil. Keep aside.
- Combine all the ingredients in a deep bowl along with approx. 2 tbsp of water and mix well.
- When the bubbles form, mix gently.
- Pour batter immediately into the greased thali and tilt the thali clockwise to spread it evenly to make an even layer.
- Sprinkle a little chilli powder evenly over it and steam in a steamer for 10 minutes or till the dhoklas are cooked.
- Brush little oil on top, cool slightly and cut into diamond shaped equal pieces.
- -How to pack
- -Allow it to cool completely, pack in an air-tight tiffin box, with the green chutney in a separate air-tight box.