



## Vegetable Dimsums ( ES ) ( OP W )

Serving: 1

Veg

### *Ingredients*

- -For The Vegetable Filling
- - $\frac{1}{2}$  tsp finely chopped ginger (adrak)
- -3 tbsp finely chopped cabbage
- -3 tbsp finely chopped carrots
- -1 tbsp finely chopped mushrooms ( optional )
- -2 tbsp finely chopped asparagus
- -2 tbsp finely chopped baby corn
- - $\frac{1}{4}$  tsp freshly ground black pepper (kalimirch)
- -1 tsp soy sauce
- -salt to taste
- --Other Ingredients
- -2 tbsp ragi atta + 1 tbsp jowari atta
- - $\frac{1}{4}$  tsp oil for greasing
- -1 tsp oil

### *Preparation Method*

- -Combine the flours, oil, salt and enough water to make soft pliable dough. Keep aside for 10 minutes.
- -Knead again till smooth and divide it into equal portions.
- -Roll out a portion to thin circle using a little flour.
- - Mix all the filling ingredients together Spread a portion of the vegetable filling in the center.
- -Shape them as shown and steam in a greased steamer for about 10 minutes.
- -Serve hot.