



Bread Dhokla (OP I) (ES)

Serving: 1

Veg

Ingredients

- $\frac{1}{2}$ cup bread crumbs(use 3-4 breads)
- 1 tbsp rava / sooji
- 2 -3 tbsp curds (dahi)
- 1 tsp ginger (adrak) green chilli paste
- $\frac{1}{2}$ tsp chilli powder
- 1 tbsp oil
- salt to taste
- 1 tsp fruit salt
- $\frac{1}{2}$ tsp mustard seeds (rai / sarson)
- 1 tsp sesame seeds (til)
- $\frac{1}{4}$ tsp asafoetida (hing)

Preparation Method

- Combine bread crumbs, semolina, curds, ginger-green chilli paste, chilli powder, $\frac{1}{2}$ tsp oil, salt and $\frac{1}{4}$ cup of water in a deep bowl and mix well.
- Cover it with a lid and keep aside for 15 minutes.
- Just before steaming, add the fruit salt and add 2 tsp of water over it and mix gently.
- Pour batter in a greased thali and spread it to make an even layer.
- Steam the dhoklas for 8-10 minutes or till the dhoklas are cooked. Cool slightly.
- Heat the remaining 1 tsp of oil in a small non-stick pan, add the mustard seeds, sesame seeds and asafoetida and sauté on a medium flame for 30 seconds.
- Pour this tempering over the prepared dhokla and cut into square pieces.
- Serve immediately with green chutney