



## Dapka Kadhi

Serving: 1

Veg

### *Ingredients*

- 2 tbsp yellow moong dal (split yellow gram)
- -2 tsp besan (bengal gram flour)
- -1/2 tsp oil
- -1/4 tsp ginger-green chilli paste
- -pinch sugar
- -1 tbsp finely chopped coriander (dhania)
- -salt to taste
- eno - 1/4 tsp

### *Preparation Method*

1. Soak the moong dal in enough lukewarm water for 3 to 4 hours. Drain and keep aside.
2. Blend the moong dal in a mixer to a fine mixture.
3. Transfer the mixture to a deep bowl, add the oil, ginger-green chilli paste, sugar, soda bi-carb, coriander and salt and mix well. Keep aside.
4. Just before serving, bring the kadhi to a boil, add the dapka batter a little at a time using your fingertips to form small dumplings and simmer for 5 to 7 minutes till the dapkas starts floating on top.
5. Garnish with coriander and serve hot with rotla.