



Poha Dhokla

Serving: 1

Veg

Ingredients

- 3 tbsp coarsely crushed poha
- 1 tbsp (rava)
- 2-3 tbsp curds (dahi)
- 1 tsp green chilli paste
- salt to taste
- 1 tsp fruit salt
- 1 tbsp oil
- $\frac{1}{2}$ tsp mustard seeds (rai / sarson)
- a pinch of asafoetida (hing)

Preparation Method

- Combine the curds and $\frac{1}{4}$ cup of water in a deep bowl and mix well.
- Add the semolina, beaten rice, green chilli paste and salt, mix well and keep aside for 10 minutes.
- Just before steaming, add the fruit salt and 2 tsp of water over it.
- When the bubbles form, mix gently.
- Pour the batter into a greased thali
- Steam in a steamer for 10 to 12 minutes or till the dhoklas are cooked. Keep aside.
- Heat the oil in a small pan and add the mustard seeds.
- When the seeds crackle, add the asafoetida. Sauté on a medium flame for a few seconds and pour this tempering over the dhoklas.
- Cool slightly, cut into diamond shaped equal sized pieces and garnish with coriander