

## Khaman Dhokla (Instant Gujarati Khaman)

### Ingredients:

- 1.5 cups gram flour (besan), 180 grams
- 1 tablespoon rava (semolina) – optional
- 1 tablespoon sugar
- 1.5 inches ginger – crushed to a fine paste
- 1.5 teaspoons green chilies – chopped and crushed to a fine paste
- 2 to 3 pinches turmeric powder
- 1 to 2 pinches asafoetida (hing)
- 1 tablespoon oil – any neutral oil or peanut oil
- 1.5 to 2 teaspoons eno (fruit salt) or ½ to ¾ teaspoon baking soda
- 1 teaspoon salt (or as required)
- 1.5 tablespoons lemon juice (or ½ teaspoon pure food-grade citric acid)
- 1 cup water (or as required)
- 2 tablespoons oil – any neutral oil or peanut oil (for tempering)
- 1 teaspoon mustard seeds
- 1 teaspoon cumin seeds – optional
- 2 teaspoons white sesame seeds
- 1 sprig curry leaves (about 10 to 12 leaves)
- 1 teaspoon green chilies – chopped (optional)
- 2 teaspoons sugar (or to taste)
- 2 to 3 tablespoons coriander leaves – chopped (cilantro)
- 2 to 3 tablespoons fresh grated coconut – optional

### Instructions:

1. Grease a steamer pan with 2 to 3 teaspoons of oil.
2. In a mixing bowl, add besan (gram flour), turmeric powder, asafoetida, lemon juice, ginger paste, green chili paste, sugar, oil, and salt.
3. Add 1 cup water (or as required) to make a thick, flowing batter. Adjust water according to flour quality.
4. Stir well and add rava (semolina), mixing until smooth and lump-free.

5. If the batter is too thin, add 1 to 2 tablespoons of besan.
6. Boil 2 to 2.5 cups of water in a steamer pan or electric cooker.
7. Add eno (fruit salt) to the batter and stir briskly until it froths and bubbles.
8. Pour the batter into the greased pan.
9. Place the pan in the steamer or pressure cooker (remove vent weight if using a cooker) and cover tightly.
10. Steam for 15 to 20 minutes in an electric cooker, or 12 to 15 minutes in a pressure cooker or pan over medium heat.
11. Check doneness by inserting a toothpick – if it comes out clean, the khaman is ready.
12. Let the khaman cool slightly, then loosen the edges with a butter knife and invert onto a plate.
13. In a small pan, heat 2 tablespoons oil for tempering.
14. Add mustard seeds and let them crackle.
15. Add cumin seeds (optional), curry leaves, and chopped green chilies (optional) and stir.
16. Add sesame seeds and fry for a few seconds without browning them.
17. Add water carefully, then stir in sugar. Allow the tempering mixture to boil and dissolve the sugar.
18. Pour the tempering mixture evenly over the steamed khaman.
19. Garnish with chopped coriander leaves and grated coconut (optional).
20. Serve immediately or refrigerate for later. Reheat by steaming or microwaving with a little water, and garnish before serving.