



Gujarati Dhokla

Serves 4-6

INGREDIENTS

1 cup chana dal
¼ cup basmati rice
1-inch piece of ginger
2 green chilies, like serrano
¼ cup Greek yogurt
¼ teaspoon turmeric
½ teaspoon salt
Pinch of pepper
½ cup water
½ teaspoon eno/fruit salt

Tempering/ Garnish

2 tablespoons oil
1 teaspoon mustard
1 teaspoon cumin
1 teaspoon sesame seeds
1 pinch asafoetida
2 chilies, chopped
6 curry leaves
1 teaspoon sugar
¼ teaspoon salt
1 teaspoon lemon juice
2 tablespoons unsweetened coconut,
grated
2 tablespoons cilantro, finely chopped

STEPS

1. Rinse the chana dal and rice. Combine the rice and chana dal in a large bowl and cover with at least 1 inch of water. Allow the rice and dal to soak for at least 4 hours.
2. Drain the water from the rice and dal and place in a high-powered blender.
3. Add the ginger and chilies to the blender with the rice and dal. Mix until you get a thick paste.
4. Pour the mixture into a bowl and mix in the yogurt, turmeric, salt, and water. Do not add the eno. Mix until smooth, cover, and allow to ferment for 8 hours.

5. After the 8 hours, stir in the eno until it is foamy.
6. Pour the mixture into a greased 9" cake pan or an 8" square pan.
7. Steam the dhokla over medium heat for 25 minutes. Cool completely and then cut into pieces.
8. When ready to serve, heat the oil with mustard seeds, cumin seeds, sesame, asafetida, chili, and curry leaves in a small pot or sauté pan. Heat just until the seeds begin to pop.
9. Stir in sugar, salt, and lemon juice, mix well, and pour over dhokla. Garnish with coconut and cilantro. serve.