

Dal and Rice Dhokla

This Indian Recipe from the state Gujara which is located on the western coast of India.

Ingredients:

- 3 cups rice
- 1 cup black gram dal
- 1 cup curd
- 6 green chilies
- 1 tsp. grounded ginger
- A pinch of asafoetida
- Salt to taste
- 1 tbsp. ghee
- 1/2 tsp. soda bicarbonate
- 1/2 tbsp. black pepper (coarse)

Instructions:

- Wash dal and rice together. Spread on a cloth and allow to dry in the sun then grind coarsely.
- Mix warm water and curd in a bowl and add the grinded mixture and mix well.
- Cover tightly and set aside for 6 to 8 hours.
- When fermented, add ground chilies, ginger, salt and asafetida. Mix well.
- Mix 1 tbsp. of ghee and soda into the batter. Pour a cupful of batter immediately onto a greased thali, sprinkle with Chili powder and steam for 15 minutes.

Steam the remaining batter in a similar fashion till finished. When cool, cut into squares and place in a serving plate