



Miele

Khaman Dhokla

By Miele

10 minutes

Preparation time

20 minutes

Cooking time

8

Serves

INGREDIENTS

Dhokla

½ long green chilli, finely chopped
1 cm ginger (5 g), finely grated
½ tsp salt flakes
½ tsp ground turmeric
1 tsp white sugar
1 tbsp lemon juice
20 g ghee, melted
185 ml (¾ cup) water
125 g (1 cup) chickpea flour (besan)
1 tbsp semolina flour
½ tsp bi-carb soda
½ tsp citric acid

Tadka

20 g ghee
1 tsp black mustard seeds
1 tsp cumin seeds
6 fresh or frozen curry leaves
¼ tsp asafoetida
1 tsp white sugar
Pinch salt flakes

METHOD

Dhokla

1. Grease and line a 30 cm deep square cake tin.
2. Combine the chilli, ginger, salt, turmeric, sugar, lemon juice, ghee and water in a bowl.
3. Add the chickpea flour and semolina, mix well to combine.
4. Stir through the bi-carb soda and citric acid, pour into the prepared pan and place immediately into the steam oven. Steam at 100°C for 20 minutes or until cooked through.
5. Remove from the pan and cut into 3 cm squares.

Tadka

1. Melt the ghee in a small frying pan on medium heat, induction setting 6. Add the mustard and cumin seeds and cook 10 seconds. Carefully add the curry leaves and cook until the leaves sizzle and the seeds pop. Stir through the asafoetida, sugar and salt, remove from the heat.
2. Drizzle the tadka onto the Dholka before serving.

Hints and tips

- Asafoetida is often used as an alternative for garlic or onion. It has a smooth flavour reminiscent of leeks and onions. It can be found at Indian grocers. Add garlic to the tadka if you cannot find asafoetida.