

Recipe

Green Khaman

By

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Ingredients

- Green peas - ¼ cup
- Grams dal flour - 2 cups
- Cream of wheat - ¼ cup
- Green chilies - 4
- Cilantro leaves - 1 cup
- Sugar - 1 tbsp
- Salt - as required
- Citric acid - ½ tsp
- Eno salt - 1 tsp

For the tempering:

- Mustard seeds - ½ tsp
- Cumin seeds - ½ tsp
- Sesame seeds - ½ tsp
- Curry leaves

Preparation

1. Sift grams dal flour.
2. Mix gram dal flour, cream of wheat, sugar, salt and citric acid.
3. Grind peas, green chilies, cilantro leaves to paste.
4. Mix it with grams dal flour and make a batter.
5. Cover and leave for 2-3 hours.
6. Mix eno salt and stir for 5 minutes.
7. In a pot take water and boil and put a ring.
8. Grease a plate and pour the batter.
9. Steam it for 15 minutes. Cut them into pieces.
10. In a pan, heat oil. Add mustard seeds and when they crackle put cumin seeds and curry leaves.
11. Put sesame seeds after 1 minute.
12. Add 1-cup water and pour on the dhokla.
13. Serve with chutney and sauce.

Serves

4 Persons

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