

.Recipe

Moong dal dhokla

By

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Ingredients

- Rice - ½ cup
- Moong Dal - 1 cup
- Yogurt - ½ cup
- Green Chilies - 3
- Coriander Leaves
- Ginger
- Oil
- Salt - as required
- Water

Preparation

1. First soak the moong dal and rice together in water for 3 hours.
2. Grind the soaked moong dal and rice with ginger, yoghurt, green chilies.
3. Add water little by little till it becomes good idli batter.
4. Take a tin and add 2 teaspoons of oil and salt to the batter.
5. Steam the batter in a round bottomed pan for about 15 minutes.
6. Cover the round bottomed pan with a plate or lid till it cooks, then remove and cool it.
7. Cut the moong dal cake into squares.
8. Heat oil in a pan and add one teaspoon of mustard seeds.
9. Wait till it crackles, when it crackles pour it on the dhoklas.
10. Add Coriander Leaves and chilies to garnish.

Serves

5-6 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**