

## Khata Dhokla

3 cups rice  
1 cup chana dal  
1/2 cup sour yogurt  
2 tbsp fresh ginger / chili paste  
1/4 tsp turmeric powder  
1/2 tsp chili powder  
2 tsp salt  
1 tbsp chopped coriander leaves  
ENO

1) Wash rice and dal until water runs clear. Soak overnight, mix with yogurt and grind in a food processor.

2) Place the batter in microwave, heat at HIGH for 15 seconds. Rest for 30 minutes. Repeat this 3-4 times, until fermented OR leave the batter overnight to ferment. Stir in ginger paste, salt, spices, and coriander leaves. Mix well.

3) Mix 1 cup batter with 1 tsp ENO thoroughly. Pour into a greased 10" round and 1.5" deep quiche dish. Sprinkle with chili powder on top. Cover with unvented plastic wrap to trap steam in.

4) Elevate the plate on an inverted saucer to let hot air pass under and cook evenly. Cooked at MEDIUM-HIGH for 3 minutes. Let stand for 1 minute. Then cook at MEDIUM for 3-5 minutes, or until done. Let stand for 1 minute. Cut into pieces and serve with oil and chutney. Repeat with remaining batter.

Quick tip: Use ready Dhokla flour and skip step 1. Mix flour, yogurt and water to make the batter.