

Ingredients

Quantity:	Measure:	Ingredients:	Description:
3/4	Teacup	Flour, Wheat - (Atta)	
1	Tablespoon	Turmeric Powder	little to mix, little
1	Teaspoon	Ajwain, Vovom	
2	Tablespoon	Chilly Powder, Red	little to mix, little
1	Teacup	Dhal, Tur	
5	Tablespoon	Cooking Oil	
3-4	Tablespoon	Ghee	
3	Nos	Cloves (spice)	
2	Sticks	Cinnamon	
1	Tablespoon	Mustard Seed	
1/2	Teacup	Curry Leaves	chopped
3	Medium	Green Chillies	
3	Tablespoon	Chilly Paste (green)	
1	Pinch	Asafetida (Hing)	
1	Tablespoon	Tamarind Pulp	
100	Grams	Sugar, White	
2	Tablespoon	Groundnuts/Peanuts	Powdered
1	Tablespoon	Cashew Nuts	ground (optional)
1	Tablespoon	Garam-Masala	
	As Required	Salt	to taste

Method

- # Sift wheat flour. Add salt, turmeric powder, ajwain, red chilly powder. Mix well.
- # Add a little oil and knead the flour to roti like consistency.
- # Wash tur dal and pressure cook it for three whistles.
- # Cool and remove the dal. Heat oil and ghee in a pot, then put cloves and cinnamon and then add mustard seed.
- # When they crackle add curry leaves, green chilies and a pinch of asafetida. Pour tur dal.
- # Mix tamarind and sugar water, cashew nuts, groundnut, garam masala, red chili powder and mix well.
- # Add tomato pulp, turmeric powder, salt and 2 cups of water. Boil the dal. roll out big rotis and cut them into pieces and add these pieces in boiling dal.
- # Boil for 10 minutes and remove. Serve the dal dhokla warm. Sprinkle coriander leaves.