

Upas Dhokla - Marathi Recipe

Introduction

There are so many fasts in our culture. We get bored of eating same dishes like, sabudana khichadi, sabudana vade, varai bhat and amti and so on. So here is a variation for you. Upas dhokla. Very quick and easy recipe. Have a go. Upas dhokla.

Ingredients

- 1 cup Varai
- 2 tsp Sabudana
- 1/2 cup curd
- Ginger-green chili paste
- 1/2 cup Water
- 1/4 tsp Baking soda
- Salt to taste
- Red chili powder
- Finely chopped Coriander leaves

Method

- Take varai and blend it coarse in mixer. Do not take whole varai Make sure not to blend it into fine powder.
- Add sabudana. Blend sabudana coarse in mixer. Sabudana should retain its coarse texture.
- Add curd. Curd should be at room temperature.
- Add ginger-green chili paste to taste. Mix everything well together.
- Add 1/2 cup water and mix well.
- Cover and give it a standing time of about 15-20 minutes.
- After resting the batter, mix well again and add just 2 tsp water to adjust the consistency.
- Add baking soda and salt to taste. Mix the batter really good.
- Take pressure cooker. Place the dish that comes with cooker at the bottom. Add 1" water and bring it to boil on medium heat.
- Grease a pot that comes with cooker really good with oil from all sides.
- Pour the batter in the pot and put it in the cooker.
- Sprinkle red chili powder over the batter just for color. You can sprinkle cumin powder if you want.
- Close the lid. Do not remove the rubber ring in the lid. Remove the whistle.
- Close the lid and steam the dhokla on medium heat for 20 minutes.
- Loosen up the sides of dhokla and cut it into square pieces.
- For tadka, heat 1 tsp oil in a tadka pan.
- Add cumin seeds and let them sizzle up.
- Add green chillies and cover the pan for just about a minute.
- Add the ready tadka on dhokla. Add coriander. Upas dhokla is already.
- You can have it as it is. Also you can have this with tamarind chutney or upas chutney.