



DHOKRI

INGREDIENTS

$\frac{3}{4}$ cups gram flour
 $\frac{1}{4}$ cup semolina
 $\frac{1}{2}$ teaspoon sugar
1 tsp salt
Six tablespoons lemon juice
 $\frac{3}{4}$ cup water
 $\frac{1}{2}$ tsp bicarbonate soda
1 tsp citric acid

FOR TEMPERING:

2 tbs extra virgin olive oil
1 tbs black mustard seeds

METHOD

In a mixing bowl, add the gram flour, the semolina, sugar & salt. Mix well and then add the lemon juice and a little water at a time. Whisk until you have a thick smooth batter. Cover and leave to sit for 15mins.

Take a microwave safe square or rectangular Tupperware and grease well. Set aside for a moment.

Back to the batter. Finally add the citric acid & bicarbonate soda and mix quickly. Be careful not to overmix. Cook in a microwave on a high heat for 4 minutes. Take out of the microwave and leave to cool for five mins. Turn out onto a plate and cut into bite sized chunks.

Now in a frying pan add the temper ingredients; the oil & black mustard seeds. On a high heat, heat until the seeds start to pop. Then drizzle all over onto your dhokri and serve.