

Khaman

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Ingredients:

1 cup chana(chickpea) dal
1 tbsp yogurt
1 tsp green chili paste
1 tsp ginger paste
2 pinch of citric acid
1 tbsp sugar
1 tbsp oil
1 tsp eno
salt

Topping:

1 ½ tbsp. oil
2 tsp. mustard seeds
chopped cilantro
shredded coconut
¼ cup water + 2tsp sugar



Method:

- Soak chana dal overnight about 6 hours.
- Drain the water and wash the chana dal.
- Blend soaked chana dal with yogurt, salt and enough water to make batter.
- Keep that batter in warm place (in the oven) for 7 to 8 hours to get it fermented.
- Place idli-dhokla cooker with water on the gas stove with high heat and let the water boil.
- Until then, add citric acid, green chili paste, ginger paste, oil and sugar in the batter and mix well.
- At last, add eno and mix. Then pour in the greased tray and place in the steamed cooker.
- Let this steam cook for 15 to 20 minutes.
- When done turn off the gas stove. Let it cool to room temperature.
- Cut this in square or diamond shape. Khaman is ready.
- Mix ¼ cup water + 2tsp sugar together and pour on the khaman.
- Heat the oil for topping. Put mustard seeds and let it cracked. Then spread on khaman and put chopped cilantro and shredded coconut.