

## DHOKLA FLOUR YELLOW 1KG



### Key Features:

- **Premium Quality:** Made from high-grade, finely milled grains to achieve the ideal consistency for dhoklas.
- **Authentic Flavor:** Provides the true taste of traditional yellow dhoklas, soft, spongy, and flavorful.
- **Versatile:** Suitable for various steamed snacks like khaman, handvo, and more.

- **Easy to Prepare:** Designed to reduce preparation time while ensuring delicious results.
- **Nutrient-Rich:** Packed with the goodness of essential vitamins and minerals for a wholesome treat.

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## Why Choose Swastik Dhokla Flour Yellow?

Swastik Dhokla Flour is your trusted partner for creating light, fluffy, and irresistibly tasty dhoklas. The high-quality ingredients ensure that your dish is not only delicious but also nutritious.

## How to Use:

1. Mix the flour with water, curd, turmeric, ginger-green chili paste, and salt to form a smooth batter.
2. Let it ferment for a few hours for a rich, tangy flavor.
3. Steam the batter in a greased tray and garnish with tempering and fresh coriander leaves.
4. Serve hot with chutney for a delightful snack.



## Packaging and Storage:

- **Pack Size:** 1kg, ideal for households or occasional use.
- **Storage Instructions:** Store in a cool, dry place in an airtight container to retain freshness and aroma.

## Why Swastik?

Swastik is a trusted name in Indian households, offering high-quality food products that bring authentic flavors to your kitchen. With Swastik Dhokla Flour Yellow, you can recreate the magic of traditional dhoklas with ease.

**Categories:** Swastik Flour Range