



Dhal Curry

Overview

Difficulty: Easy Servings: 6

Preparation Time: 20 Mins Cooking Time: 20 Mins

Ingredients

250g Red Lentils – Rinsed

10g Fresh Ginger – Sliced

2 Bay Leaves

1 Cinnamon Stick

60g Clarified Butter/ Ghee

1 Large Onion

2 Cloves Garlic

900ml Cold Water

1 Teaspoon Tumeric Powder

½ Teaspoon Cumin

½ Teaspoon Garam Masala

½ Teaspoon Chilli Powder/ Cayenne

Pepper

2 Tablespoons Lemon Juice

½ -1 Teaspoon Salt

1 Tablespoon Chopped Coriander Leaves

Step 1.Add garlic and onion to a container and blend them to a paste.





Step 2.Add butter/ ghee, onion and garlic paste into a pot and cook them for 3 minutes.



Step 3.Add garmam marsala, cumin, red lentils, sliced ginger, cinnamon stick, bay leaves and cold water to a pot and bring them to a boil. Then reduce the heat and let it simmer.

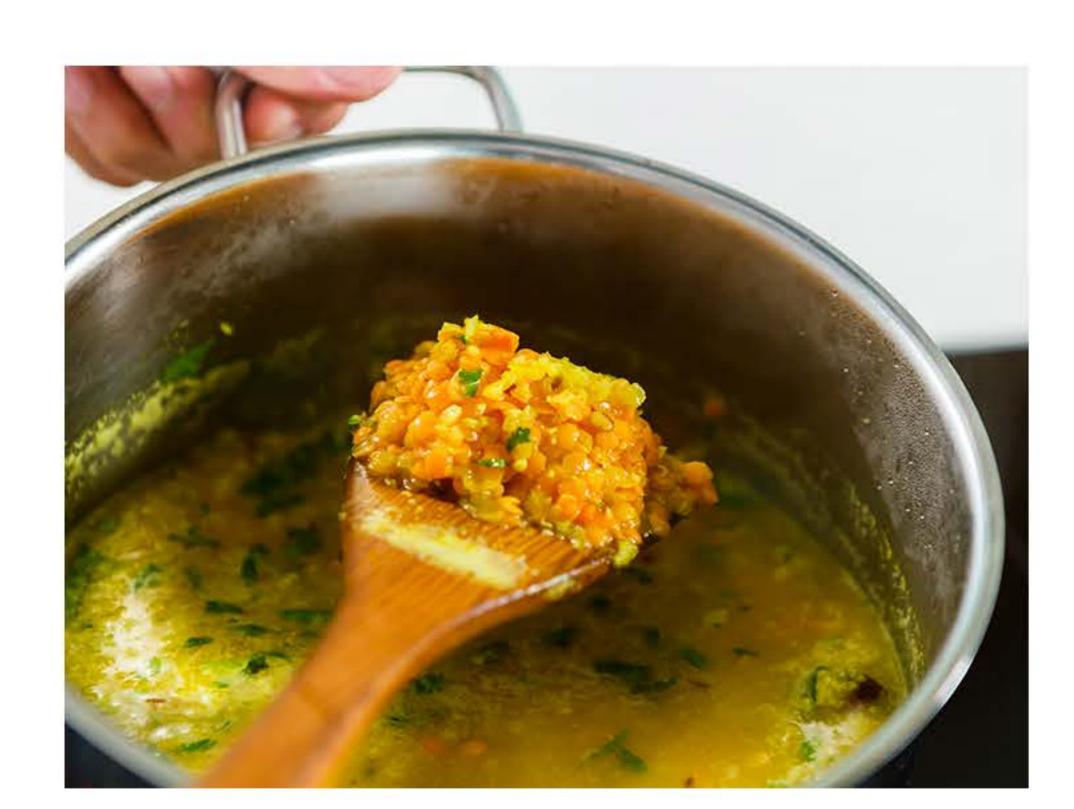




Step 4.
Stir the mixture for 10 to 12 minutes to prevent it from sticking to a pot. Then add lemon juice, finely chopped coriander leaves and season it with salt. Stir the mixture well.







Step 5.Scoop the mixture to a bowl and garnish it with finely chopped coriander leaves. Serve it alone, or with Naan or Pappadums.



