



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 Turmeric 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 garam masala, 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.

