



Dal Makhani

Difficulty - Average | Total Time - 45 mins | Makes - 6-8

Curry Story
Indian Classics

Black urad dal simmered slowly in a creamy blend of mild spices, butter and cream.



Ingredients

1. Black urad dal - 250 gms
2. Refined oil - 60 mls
3. Chopped garlic - 10 gms
4. Ginger garlic paste - 10 gms
5. Red chilly powder - 10 gms
6. Tomato puree - 210 gms
7. Jeera powder - 1 gm
8. Coriander powder - 1 gm
9. Garam masala - 1 gm
10. Butter - 125 gms
11. Cream - 100 gms
12. Milk - 125 mls
13. Salt - 4 gms
14. Kasuri methi - 2 gms
15. Desi ghee - 5 gms
16. Water - 2000 mls

Instructions

1. Pressure-cook the black urad dal in water for about 6 whistles. Let it cool.
2. Heat a heavy bottom pan and add the refined oil.
3. After the oil has heated add the chopped garlic and fry till they turn golden brown.
4. Add the ginger garlic paste and sauté for 5 minutes.
5. Add red chilli powder, tomato puree, jeera powder, coriander powder, garam masala and stir for another 5 minutes.
6. Add the boiled urad dal to this mixture and stir for 3 minutes.
7. Add ingredients 10 to 15 and simmer till a thick consistency is achieved.
8. Serve with a dash of fresh cream.