

Recipe- Daal Makhni

Daal Makhni

Ingredients

Urad whole Black Daal 0.5 cup

Rajma 1 tbsp

Ghee 1 tbsp

Jeera 1 tsp

Hing /Asafoetida 1 pinch

Ginger 1 inch pc (sliced thin strips)

Salt 1 tsp (or according to taste)

Milk 2 cups

Cream 1 tbsp

Garam masala powder 1 tsp

Daal makhni masala 2 tsp (Store Brought)

Method

- Wash and soak Urad daal and Rajma overnight.
- Pressure cook (1 whistle on high flame and then 3-4 whistle on low flame) with 1 tsp salt and 2 cups of water.
- When done open the pressure cooker and check if daal is cooked well.
- Add 1 cup milk and keep it on low flame for 0.5 an hour. (Do not close lid you may just cover with a plate)
- Keep stirring at regular intervals.
- After half an hour take 1 tbsp ghee in a pan and heat on high flame.
- When ghee is hot enough add jeera and let it cracker.
- Now add hing and ginger strips, fry.
- Add Daal makhni masala and fry for few seconds.
- Add this tempering to daal and mix well.
- Add one more cup of milk and lets cook for another half an hour on low flame.

- Keep stirring at regular intervals.
- When daal reaches to desired consistency, mix garam masala and switch off the flame.
- Garnish with cream and ginger.
- Serve hot.

Tips

You may also add onion, garlic and tomato while frying. While serving if daal is thick add some milk and heat it on high flame until desired consistency.

If you do not have daal makhni masala add 1 tsp red chilli powder, 1 tsp Coriander powder 1 tsp bhuna jeera powder, 1 tsp garam masala and 1 tsp dry aamchur powder.

“Be Vegetarian be Happy”

“Live and Let Live”

Recipe- Mirch Ka Salaan

Mirch Ka Salaan



Ingredients

Ghreen Chilli Moti 5 nos

Grated Paneer 3 tbsp
(or according to taste)

For Gravy

Oil 1 tbsp

Jeera 1 tsp

Hing /Asafoetida 1 pinch

Ginger Paste 2 tsp
Tomato Puree 5 tbsp

Salt 1 tsp (or according to taste)

Method

- Wash Green chili properly, wipe with clean kitchen towel.
- Slit them, remove the seeds and keep aside.
- Now we will prepare stuffing.
- Take a small bowl, mash well boiled potato and grated paneer.
- Add salt, jeera powder, black salt and chaat masala mix well.
- Reserve around 2 tbsp of stuffing for gravey.)
- Not take 1-2 tbsp oil in a flat pan and fry stuffed chili from all sides.
- Cover the pan and leave on low flame for around 5-6 minutes.
- Check when chilis are soft switch off the flame and keep aside.
- Take 1 tbsp oil in a pan and heat on high flame.
- When oil is hot enough add jeera and let it cracker.
- Add asafoetida, ginger paste, turmeric powder, coriander powder and fry.
- Add tomato puree and fry till it leave sides of the pan.
- Switch off the flame and cover the pan.
- Now take curd in a small bowl and beat well for few seconds so that their is no lumps.
- Add this curd to the gravy and mix well.
- switch on the gas on medium flame, fry and keep string otherwise it will curdle.
- When a boil comes turn the gas to low flame and add reserved stuffing mix well.
- Add sufficient water (depends how thick you want the gravy) cover the pan and let it boil.
- Check in 3-4 minutes if gravy starts leaving oil.
- Switch off the gas.
- For serving take gravy in a bowl and slip the chills

inside.

- Serve hot with puri, naan, chapati or rice.

Tips

Switch off the flame before adding curd.

Keep stirring after adding curd as it can curdle otherwise.

Remove seeds from chilis or it can go really hot.