

# 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”**