

Dal Makhni



Time: 45 min.

Difficulty: Medium

Ingredients (4 people)

- **Ingredients**

- Strained Tomatoes 200g 200 ml
- Black gram 50 gr
- Butter 1 tablespoon
- Chili powder 1 tablespoon
- Coriander powder 1 tablespoon
- Cream and garam masala for garnishing
- Finely chopped onion 1
- Ginger garlic paste 1/2 tablespoon
- Red kidney beans 25 gr

For this recipe we used:



Preparation

Keep red kidney beans and black gram soaked overnight. Then cook them in a pressure cooker till soft. Add one spoon of butter in a pan. Add one chopped onion, ginger garlic paste and cook on low heat until the onion turns light brown. Add one cup of **Pomì strained tomatoes** and gently cook on low flame. Add one tablespoon of chili powder, coriander powder and the cooked beans and cook this mixture on a low flame for about half an hour. Garnish with fresh cream on top and garam masala powder.