

Dal Makhni

Preparation time: 45 min

Difficulty: Medium

Ingredients

- 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



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.

For this recipe we used:

Strained Tomatoes
200 ml

