



Dal Tadka

Ingredients:

- Arhar Dal (pigeon peas) - $\frac{1}{4}$ cup
- Moong Dal (yellow lentils) - $\frac{1}{4}$ cup
- Chana Dal (split chickpeas) - 2 tablespoons
- Turmeric powder - $\frac{1}{4}$ teaspoon
- Whole kashmiri red chilli - 1-2
- Ghee/Butter - 2-3 tablespoon + 1 tablespoon
- Oil - $\frac{1}{2}$ tablespoon
- Jeera - 1 teaspoon + $\frac{1}{2}$ teaspoon
- Chopped Onion (optional) - 2-3 tablespoons
- Chopped green Chilli - 1 tablespoon
- Finely chopped Ginger - 1 teaspoon
- Finely chopped garlic (optional) - 1 teaspoon
- Tomato Puree of - 3-4 tomatoes
- Dhaniya Powder (optional) - 1 teaspoon
- Kashmiri lal mirchi powder - 2-3 teaspoons + $\frac{1}{2}$ teaspoon
- Garam Masala - 1 teaspoon
- Salt - as per taste
- Chopped Coriander - handful

Method:

- Thoroughly wash all the dals and soak for 30 mins or so.
- Boil with enough water, salt and turmeric powder till soft and mushy.
- Add Oil + Ghee to a pan, let them heat up.
- Add cumin seeds, let them sputter.
- Add chopped ginger, garlic and green chillis.
- Cook for 1 min on low flame.
- Add onions, red chilli, and coriander powder
- Let the onions cook till they start to change color.
- Add tomatoes, sprinkle some salt.
- Cover and cook till they get mushy, and ghee separates.
- Add boiled dal and let it simmer over low heat for 5-7 mins.
- Pour in the serving bowl

- Prepare the second tadka, by adding Ghee, Whole Kashmiri red chilli, cumin seeds and Red Chilli powder.
- Put the tadka directly in the serving dish.
- Garnish with chopped fresh coriander.



Dal Makhani

Ingredients:

- Sabut Urad dal (pigeon peas) - ½ cup
- Rajma - 2 tablespoons
- Turmeric powder - a pinch
- Ghee - 3 tablespoon
- Butter - 5-6 tablespoon + few cubes for garnish
- Oil - ½ tablespoon
- Chilli + Ginger + garlic (optional) paste - 1 tablespoon
- Tomato Puree - 1 cup
- Kashmiri lal mirchi powder - 1 teaspoon
- Garam Masala - ½ teaspoon
- Toasted kasuri methi - ½ teaspoon
- Fresh Cream - 2 tablespoons
- Salt - as per taste

Method:

- Thoroughly wash the dal and soak for 3-4 hours.
- Boil with enough water, salt and turmeric powder till soft and mushy. Might take upto an hour.
- Add Oil + Ghee to a pan, let them heat up.
- Add ginger, garlic and green chilli paste and sauté for a minute.
- Add red chilli powder and tomato puree, sprinkle some salt.
- Cover and cook till ghee separates.
- Add boiled dal and let it simmer over low heat for 15-20 mins.
- Add butter while it is cooking.
- Add cream (1 tablespoon), 5 mins before it is done. Also add Garam masala and kasuri methi at this stage.
- Pour in the serving bowl.
- Prepare the second tadka, by adding Ghee and chilli and butter.
- Put the tadka directly in the serving dish.
- Garnish with butter cubes and a swirl of fresh cream.



Maa Di Dal

Ingredients:

- Split black Urad dal - ½ cup
- Chana Dal - ¼ cup
- Turmeric powder - 2 pinches
- Ghee - 3-4 tablespoon + 1 tablespoon
- Oil - ½ tablespoon
- Roughly Chopped Green Chilli - 2-3
- Roughly chopped ginger - 1-2 inch piece
- Finely Chopped garlic (optional) - 4-5 pods
- Roughly chopped onions - 1-2
- Roughly chopped Tomatoes - 4-5
- Whole Red Chillis - 2-3
- Jeera - 2 teaspoons
- Kashmiri lal mirchi powder - 2 teaspoon
- Garam Masala - 1 teaspoon
- Lemon Juice - 1 tablespoon
- Salt - as per taste

Method:

- Thoroughly wash the dals and soak for 1 hour or so.
- Boil with enough water, salt and turmeric powder till soft and mushy.
- Add Oil + Ghee to a pan, let them heat up.
- Add ginger, garlic and green chilli and sauté for a minute.
- Add Onions and sauté for 2-3 mins or till they start to change color.
- Add red chilli powder and tomatoes, sprinkle some salt.
- Cover and cook till ghee separates and tomatoes get mushy.
- Add boiled dal and let it simmer over low heat for 10-15 mins.
- Add the Garam masala and some chopped coriander.
- Cook for 2 mins. Turn the flame off and add lemon juice.
- Pour in the serving bowl.
- Prepare the second tadka, by adding Ghee, Jeer and Chilli.
- Put the tadka directly in the serving dish. Garnish with Coriander.



Pindi Chhola

Ingredients:

Chhola Masala

- Jeera (cumin seeds) - 2 tablespoon
- Sabut Dhaniya (Coriander seeds) - 3 tablespoon
- Whole Kali Mirchi (Pepercorns) - 1 tablespoon
- Laung (Cloves) - 4-5
- Tej Patta (Bay leaf) - 2
- Badi Elaichi (Black Cardamom) - 2
- Chakraphool (star Aniseed) - 1
- Dalchini (Cinnamon) - 2 inches
- Green Cardamom - 4
- Javitri (Mace) - 1
- Whole red chillis - 5
- Anardana - 3-4 tablespoon
- Kasuri Methi - 1 tablespoon
- Salt - 2 tablespoon
- Amchur (Dry mango powder) - 2 tablespoon

Other Ingredients

- Kabuli chana - 1 cup
- Tea - 2 teaspoons
- Whole kali mirch - 2 teaspoons
- Laung - 4-5
- Badi Elaichi - 1
- Dalchini - 1 inch
- Salt - as per taste
- Baking Soda - $\frac{1}{2}$ teaspoon
- Ghee - $\frac{1}{4}$ cup
- Red chilli powder - optional
- Ginger Julian - 2 tablespoons
- Green Chilli sliced/chopped - 4-5
- Chopped coriander
- Amchur/Imli pulp - as needed
- Anardana Powder - as needed

Method:

Chhola Masala

- Take a pan and add everything in the order mentioned till red chillis and dry roast till fragrant.
- Add the anardana and roast for 2 more minutes.
- Add the kasuri methi and roast for a minute.
- Keep aside to cool down.
- Add salt and amchur and grind.

For Pindi Chola

- Boil with enough water, salt and soda till soft and mushy. Might take up to 40 mins.
- Keep a traditional Iron kadhai ready
- Drain the boiled chhola and keep in an iron kadahi for 15 mins. Reserve the stock.
- Add salt and chhola masala, ginger/chopped green chillis, cover and keep aside.
- Keep the ckadhai and cook on low flame, keep adding the reserved stock, gradually.
- Cook for about 20 mins.
- Heat ghee in a pan and pour over the cholas.
- Add Red Chilli powder if need be.
- Add more amchur or imply past eto adjust the tang.
- Serve garnished with coriander.