

Le' Spice Daal Masala Recipe:

Daal (Lentils Curry)



Serve 4

Ingredients

250 grams Yellow Split Peas
1 Litre of water
2 tablespoons of oil
2 – 3 teaspoon of salt to taste
1 tablespoon garlic paste
1 teaspoon ginger paste
200 g chopped tomatoes
Chopped coriander leaves for garnishing
4 teaspoon of **Le' Spice Daal Masala**

Method

Wash and drain the Yellow split peas.
Put in a heavy based large sauce pan with water.
Boil for 45 or 60 minutes until the yellow split peas is soft.
A good indication is they will break when pressed between the thumb and index finger.
Heat oil in a small pan over low heat
Add **Le' Spice Daal Masala**, ginger and garlic paste into the oil.
Fry for 1 minute.
Then pour the hot paste into the yellow split peas and stir well.
Add the chopped tomatoes and let it shimmer for another 10 minutes on a very low heat.

Season with salt
Garnish with coriander leaves
And serve with Rice or Indian breads.