

## Daal Makhani (Creamy lentils in Curried Butter sauce)



Serve 4

### INGREDIENTS

1 can of kidney beans  
1 cup of yellow split peas  
1 1/2 tablespoons of minced garlic  
1 1/2 tablespoons of minced ginger  
2 tablespoon of plain yogurt  
100 ml cream  
50 grams of butter  
1 kg tomatoes chopped  
8 cups of water  
2 teaspoon of salt  
2 teaspoon of sugar  
3 tablespoon of oil  
3 tablespoon of **Le' Spice Mughlai Korma Spice Mix** for the gravy

### Method

In a hot cooking pot add the oil  
Add ginger garlic paste  
Add 3 tablespoon of Le' Spice Mughlai Korma Mix  
Stir lightly for 1 minute  
Then add 5 cups of water  
Bring it to boil  
Then add the kidney beans and yellow split peas  
Cook it on low flame for around about 1 hour or until soft  
In a separate pot  
Bring another 5 cups of water to boil  
Blanched the tomatoes

Then sieve the tomatoes – keep the puree and discard the pit  
Add the tomato puree into the pulse  
Cook it on low flame for  $\pm$  15 minutes  
Then add the butter, salt and sugar  
Let it simmer for another 15 minutes  
Add the cream  
Mix well and let simmer for another 5 minutes  
Garnished with coriander  
Serve with Saffron Pilaf or plain rice