

# dal makhani

preparation time: 15 minutes  
Cooking time: overnight soaking & 1 hour  
50 minutes  
chilli rating: mild

difficulty Level: medium  
serves: 6 as part of a thali



red kidney beans

## ingredients

½ cup black lentils, rinsed  
½ cup dried red kidney beans, rinsed  
¼ cup split chickpeas, rinsed  
2 ½-inch cinnamon stick  
3 green cardamom pods, cracked  
3 whole cloves  
1½ tbs fresh ginger, grated  
1½ tbs garlic, crushed  
2-4 tsp chilli powder  
400 g chopped tomatoes  
½ cup unsalted butter, chopped  
salt, to taste  
4 tsp fenugreek leaves, crushed

## method

Place lentils, kidney beans and chickpeas in a large bowl. Cover with water and let stand overnight.

Place lentil mixture in a large heavy-based pan and cook over low heat. Place cinnamon, cardamom and cloves in a small piece of muslin (cheesecloth), bring up the corners to form a bundle and tie with kitchen twine. Bring to a boil.

Reduce heat to low and cook, uncovered, until lentils, beans and chickpeas are tender (about 1½ hours). Add hot water, if necessary, to keep the lentil mixture covered.

Add the ginger, garlic, chilli, tomatoes, butter and salt to the pan. Raise heat to medium and cook for 10 minutes. The consistency should be like thick soup. If too thick, add a little bit of water. Season to taste. Stir in the fenugreek leaves.

## Ajoy's tips

Serve as part of a thali with naan bread and poppadums.

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