

Channa Dal Kadhi

Makes- 2 cups

Ingredients

- ¼ cup Bengal Gram Dal
- 1 teaspoon Turmeric Powder
- ½ teaspoon of red chilli powder
- 1 teaspoon Black mustard seeds
- 1 tsp of Cumin seeds
- 2 green chillies
- 4 -5 Curry leaves
- Salt to taste
- ½ cup Curd
- 1 tbsp of Bengal gram flour
- 1 tsp of oil
- 1 tsp of coriander leaves for garnishing

Recipe

- Wash dal and soak it for around an hour. Pressure cook it for 2 whistles. It should be cooked but not mushy. Strain and keep aside.
- In a vessel take curd, whisk it. Now add Bengal gram flour and mix well so that the mix is clump-free.
- No add water as per the consistency as thin as milk. Add turmeric powder, red chilli powder, salt, green chillies.
- Heat some oil in a kadhai. Lower the flame when the oil is heated completely.
- Add cumin seeds, mustard seeds. As soon as the mustard seeds crackle and cumin seeds turn slight brown, add whole red chilli and curry leaves. Immediately after pour the curd mix to this. Remember, not to blacken the whole red chillis or burn the cumin seeds..
- Constantly stir the kadhi till it begin to boil. Let it cook for 4-5 mins. Towards the end add the. After a minute, switch off the gas.
- Now transfer the kadhi to a beautiful serving bowl. Garnish with chopped coriander leaves