

Ingredients

- 125g Urad Sabut
- 25g Rajma Chitra
- 25g Chana Dal
- **Chef's Brine powder**
- 100g Butter (40+40+20)
- 5g Ginger
- 10g Garlic
- 5g Green Chillies
- 125g Tomato Hybrid-Red
- **Chef's Dal Makhani Formula**
- 1.25L Water
- 200g Fresh Cream (180+20)
- Additional Chopped Coriander leaves & Ginger juliennes for garnish.



PREP TIME: 15MINS
COOK TIME: 40MINS
TOTAL TIME: 55MINS

Due to variations in gas pressure, stove type, and flame intensity, the cooking time may vary.

DAL MAKHANI

Directions

Soaking: Soaking: Rinse and wash Urad Sabut and Rajma Chitra three times, then soak them in 1.25 liters of water mixed with **Chef's Brine powder** for 10 hours. Wash Chana Dal once and soak it separately. (Always soak lentils in filtered water.)

Before you begin: Grind garlic, ginger, and green chillies into a paste. Separately, grind the tomatoes. Gently rub the soaked Urad Sabut and Rajma Chitra, rinse twice with clean water, and drain. Wash the Chana Dal once with clean water and drain.

1. Tadka: Heat 40g butter in a pressure cooker on low flame. Add ginger-garlic paste and sauté until golden. Stir in tomato paste, increase to medium flame, and cook until the butter separates. Lower the flame, add **Chef's Dal Makhani Formula**, and mix well.

2. Boiling: Immediately add 1.25 L of filtered water and the drained lentils to the cooker. Cover, cook on high flame until 1 whistle, then reduce to medium-low for a gentle simmer, ensuring consistent pressure. Cook for 20 minutes, turn off the flame, and let the pressure release naturally.

3. Assemble: Open the lid, add 40g butter and 180g cream, and mix well, mashing some lentils to enhance the texture and creaminess. Transfer to a serving bowl.

Garnish with cream, butter, Julienned ginger, and freshly chopped coriander leaves.

Note: When reheating, add milk to adjust the consistency as needed. Adding water may slightly alter the flavor.