

# Recipe card

## Dal Makhani by Red Onion



### INGREDIENTS:

225g black lentils  
2 cans 400 g kidney beans  
2 onions fine chopped  
2 green chillies fine chopped  
1 tbsp grated fresh ginger  
6 cloves garlic fine chopped  
1/2 tsp turmeric  
2 tsp ground cumin  
1 tsp ground coriander  
1 tsp garam masala  
2 bay leaves  
800 ml vegetable stock  
1/2 tsp garam masala  
120 ml coconut cream

## METHOD:

Boil lentils in 800ml vegetable stock for 5 min till almost tender.

Fry onions and chillies in coconut oil until soft, add ginger, garlic and spices and cook over low heat for 2 mins.

Pour in 800ml boiling water followed by cooked lentils, add bay leaves, coconut cream and beans and simmer until thickened.

Garnish with chopped coriander, sliced red onions and sprinkle over garam masala.