

# Dal Makhani - Rich Black Lentil Curry with Cream

Dal Makhani is a rich and creamy Punjabi dish made from whole black lentils (urad dal) and red kidney beans (rajma), slow-cooked in butter and cream. Known for its deep flavors, velvety texture, and smoky aroma, it's a restaurant classic loved across India and beyond.

## Ingredients:

- 1 cup whole black lentils (urad dal)
- 1/4 cup red kidney beans (rajma)
- 1 cup tomato puree
- 1/2 cup fresh cream
- 3 tbsp butter or ghee
- 1 medium onion (finely chopped)
- 1 tbsp ginger-garlic paste
- 1 tsp red chili powder, 1/2 tsp garam masala, salt to taste
- 2 cups water (for cooking)

## Instructions:

- 1 Soak urad dal and rajma overnight. Pressure cook with 2 cups of water until soft and mushy.
- 2 In a pan, heat butter or ghee. Add chopped onions and sauté until golden brown.
- 3 Add ginger-garlic paste and cook for a minute until aromatic. Stir in tomato puree and cook until oil separates.
- 4 Add cooked dal and rajma along with their water. Mix well and simmer for 15–20 minutes.
- 5 Add cream, salt, chili powder, and garam masala. Simmer on low flame for another 5–10 minutes until creamy.
- 6 Finish with a dollop of butter and a drizzle of cream. Optional: add smoked charcoal for restaurant-style flavor.

## Serving Tip:

Serve hot with butter naan, roti, or steamed basmati rice. Garnish with a swirl of cream and a sprinkle of fresh coriander leaves.

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