

# LaTeX Document

Wikipedia  
Collated by Firuza

June 22, 2020



# Contents

<b>1</b>	<b>Overview</b>	<b>5</b>
1.1	Overall Description . . . . .	5
1.2	Introduction . . . . .	5
1.2.1	Purpose . . . . .	5
1.2.2	Scope . . . . .	5



# Chapter 1

## Overview

### 1.1 Overall Description

### 1.2 Introduction

Dhansak is a popular Indian dish, originating among the Parsi Zoroastrian community.<sup>[1]</sup> It combines elements of Persian and Gujarati cuisine. Dhansak is made by cooking mutton or goat meat with a mixture of lentils and vegetables. This is served with caramelised brown rice, which is rice cooked in caramel water to give it a typical taste and colour. The dal cooked with mutton and vegetables served with brown rice, altogether is called dhansak.

#### 1.2.1 Purpose

#### 1.2.2 Scope