

Welcome to My Recipe Book



Chana Dal Fara



Ingredients:

Chana dal, rice flour, mustard seeds, cumin, ginger, garlic.

Steps:

1. Prepare a dough using rice flour
2. Make a stuffing of cooked chana dal, cumin, mustard, and spices
3. Shape the dough into small dumplings and steam

Background:

Chana Dal Fara is a traditional dish from Bihar, India. It is steamed dumplings filled with a spiced chana dal filling.

Dhuska



Ingredients:

Rice, split yellow lentil (moong dal), green chilies, onion, coriander leaves, cumin seeds, salt, water, oil

Steps:

1. Soak rice and moong dal for 4-5 hours
2. Grind into a smooth batter
3. Add chopped onions, green chilies, coriander, cumin seeds, and saltHeat oil and fry small portions of batter until golden

Background:

Dhuska is a traditional Bihari dish often enjoyed during festivals. It is a savory deep-fried pancake, typically served with chutney or curry.