



Dill Makhana Dip

Serving: 1

Veg

Ingredients

- **-Roasted Makhanas : 1 fist**
- **-Hung Curd : 2 tbsp**
- **-Dill Leaves : to garnish**
- **-Pepper: 1/2 tsp**
- **-Salt : to taste**

Preparation Method

- **For Roasted Makhana Paste :**
- 1. Use Makhanas, dry roast for 2-3 minutes, allow it to cool down.
- 2. Now soak them in water for 5 minutes
- 3. Blend in a mixer to a smooth paste with water, keep aside.
- **How to Proceed :**
- 1. Combine the hung curd and the prepared Makhana paste, in a bowl and mix well using a whisk.
- 2. Add the Dill leaves, salt and pepper and mix well.
- 3. Serve chilled with pita bread or lavash.