

# YELLOW DHAL CURRY

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## INGREDIENTS

4tbsp butter  
1tsp black mustard seed  
4 tsp cumin seed  
4 dried red chilli  
10-15 curry leaf  
2 bay leaf  
2 cinnamon sticks  
2 tsp crushed garlic  
2 medium onions chopped  
2 medium tomatoes chopped  
1 tsp turmeric  
2 tsp curry powder  
2 tbsps chopped coriander  
800gms cooked dhal

## METHOD

### Step 1

Heat the butter in the pan, now add the chopped onion and cook until softened

### Step 2

Now add the mustard seed, cumin seeds, chili, garlic, curry leaf, cinnamon and bay leaf and cook until fragrant

### Step 3

Now add the turmeric powder and masala - cook for 1 minute

### Step 4

Now add the finely chopped tomato and a splash of boiling water - cook for 2-minutes

### Step 5

Stir in the dhal and add salt to taste

### Step 6

Bring to boil and simmer for 5-minutes on a low heat

### Step 7

Once ready add chopped coriander to garnish

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# THE COOKERY

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by The Secret Jozi Chef