

Creating first document in L^AT_EX

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Contents

1	Overview	1
2	Introduction	1
2.1	Purpose	1
2.2	Scope	1

1 Overview

2 Introduction

Dhansak is a popular Indian dish, originating among the Parsi Zoroastrian community.[1] 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.

2.1 Purpose

2.2 Scope