

# House Black Dal



Dal Makhani is an Indian household staple and I've cooked it many times however, Dishoom do it a little differently and I wanted to give it a go so, this recipe is from Dishoom's book ['From Bombay with Love'](#)!

Serves 4

## Ingredients

300g black lentils, washed thoroughly and drained

10g ginger, grated  
2 garlic cloves, grated  
70g tomato purée  
1 tsp salt  
1 tsp chilli powder  
 $\frac{1}{2}$  tsp garam masala  
90g unsalted butter  
90ml double cream

### **Method**

- Cook the lentils in 4 Litres of water for 2-3 hours until soft and creamy. Alternatively, use a pressure cooker and let it whistle 6 times.
- Transfer the lentils to a large frying pan and add enough water to cover the lentils plus 2cm extra.
- In a small bowl, mix the ginger, garlic, tomato purée, salt, chilli powder, and garam masala. Transfer this to the lentils and stir through.
- Add the butter, stir through, cover and cook on low heat for 1 hour.
- Remove the lid and cook for another hour. Stirring at regular intervals.
- Add the cream and serve.

I like to serve mine with piping hot naan!