PANCHMEL DAL

 Prep Time: 10 minutes

Cook Time: 30 minutes

Pax: 4

 Ingredients

1 tbsp Ghee (घी)

 Water (पानी)

¼ cup Masoor Dal (मसूर दाल)

 ¼ cup Chana Dal (चना दाल)

 ¼ cup Tuvar Dal (तुवर दाल)

¼ cup Moong Dal (मूंग दाल)

¼ cup Urad dal (उड़द दाल)

Salt to taste (नमक स्वादानुसार)

1 tsp Turmeric Powder (हल्दी पाउडर)

½ tsp Degi Red Chilli Powder (देगी लाल मिर्च पाउडर)

For Tempering

2 tbsp Ghee (घी)

2-3 Dry Red Chillies (सूखी लाल मिर्च)

 ½ tsp Cumin Seeds (जीरा)

¼ tsp Asafoetida (हींग)

1 medium Onion – sliced (प्याज़)

1 inch Ginger – crushed (अदरक)

1 tsp Degi Red Chilli Powder (देगी लाल मिर्च पाउडर)

 For Chilli

 Oil 4 tbsp Oil (तेल)

2 Dry Red Chillies (सूखी लाल मिर्च)

½ tsp Degi Red Chilli Powder (देगी लाल मिर्च पाउडर)

For Garnish

Fresh Coriander Leaves (धनिया पत्ता)

Process

Soak Dal for 30 minutes

 In a cooker add ghee, water, masoor dal, chana dal, tuvar dal, moong dal. Add urad dal, salt, turmeric powder , degi red chilli powder then put the lid on and give it 3-4 whistles.

 Switch off the flames and let it cool down properly.

For Tempering

 In a kadai, add ghee, dry red chillies, cumin seeds, asafoetida and let it splutter well.

Add onion, ginger and sauté until translucent.

Now add degi red chilli powder and the cooked dal from the cooker.

 Boil it for 5 to 7 minutes on medium heat.

 Garnish it with the prepared chilli oil and coriander sprig.

Serve hot with steam rice or roti.

For Chilli Oil

In a tadka pan, heat oil once it's hot, add dry red chilli, degi red chilli powder and mix it well.