

Egg and Dhal Curry 2

Written by Mother's Touch

Ingredients

Quantity:	Measure:	Ingredients:	Description:
6	Nos	Eggs	Hard boiled
6	Medium	Potatoes	Boiled, peeled and cut in halves.
2	Teacup	Dhal, Masoor	Wash, clean and soak for 1 hour.
1/2	Teacup	Coconut scraped (fresh)	For ground masala.
1	Tablespoon	Coriander/Dhania	For ground masala.
4	Nos	Pepper Corns	For ground masala.
4	Flakes/Seeds/Cloves	Garlic	For ground masala.
2	Medium	Onions	For ground masala.
1/2	Teaspoon	Mustard Seed	For ground masala.
1	Teaspoon	Turmeric Powder	For ground masala.
1	Teaspoon	Jeera/Cumin Seeds	For ground masala.
6	Medium	Chillies Red Dry	For ground masala.
2	Teaspoon	Ghee	For tempering.
1	Medium	Onion	Sliced, for tempering.
1	Tablespoon	Vinegar	For taste.
1	Teaspoon	Salt	For taste.

Method

B# Hard boil eggs, shell them and cut in halves. Boil and peel potatoes, and cut them in halves.

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- # Boil two teacups of masoor dhal in sufficient water.
- # Add the ground masala and its water and boil till the masala is blended. Put salt and vinegar to taste.
- # In a separate vessel, temper with ghee and one onion sliced.
- # Add the masala gravy, eggs shelled, and cut in halves, and the potatoes. Let the curry simmer for some more time.
- # Taste and adjust vinegar and salt. Put the stove off and allow to cool. The eggs and potatoes absorb the curry