

Ingredients

Quantity	Measure	Ingredients
1	Teacup	Dhal, Masoor
2	Tablespoon	Ghee
2	Piece	Ginger
1	Nos	Onion
1	Nos	Onion Leeks
4	Nos	Pepper Corns
6	Teacup	Water

Method

Boil the washed dhal in water, with one sliced onion, smashed ginger and pepper corns. When the dhal is soft, remove it and strain it in a muslin cloth.

Temper this with 2 spoons of ghee or vegetable shortening fry a sliced onion till it turns deep brown. Add salt to taste. Can add other vegetables as well when boiling the dhal.