

Ingredients

Quantity	Measure	Ingredient
1/2	As Required	Chilly Powder, Red
250	Teaspoon	Coriander Powder
500	Grammes	Dhal, Chana
1/2	Grammes	Flour, Maida - (American Pillsbury)
	Teaspoon	Garam-Masala
	As Required	Salt

Method

1. Add salt and 2 tbsp oil to maida. Add water and make a soft dough. Soak chana dal for 6 hours.
2. Boil it in a pressure cooker with a glassful of water. Wait for 1 whistle. Turn off the gas.
3. Drain away the water and grind the dal. Heat 2 tbsp oil in a kadahi. Add dal paste and roast it for 3-4 minutes.
4. Add all the masala powder. When it cools down stuff this paste into maida balls. The paranthas should be as thin as a papad.
5. Make soft parattas an hour before serving. Serve chana dal paratha with aloo dum , raita and chutney.