

## Ingredients

	Quantity:	Measure:	Ingredients:
	1/3	Teacup	Rajma - Kidney Beans
55		Grammes	Dhal, Moong
3		Medium	Tomatoes
		As Required	Chilly Powder, Red
1		Teaspoon	Coriander/Dhania
2		Pinch	Asafetida (Hing)
55		Grammes	Dhal, Tur
1/2		Teacup	Milk Cream
3-6		Teacup	Water
1		Teacup	Dhal, Urid (white)
1		Teaspoon	Turmeric Powder
2		Tablespoon	Coriander Leaves (Kothmeer)
1		Medium	Onions
2		Teaspoon	Fennel - Saunf
1		Tablespoon	Ginger
1		Tablespoon	Garlic
4		Tablespoon	Butter
1/2		Teaspoon	Garam-Masala
5		Medium	Chillies Green

## Method

Wash and soak black urad whole and rajma overnight.

Cook the soaked dal and rajma in 5-6 cups of water with salt, red chili powder, fennel seeds powder, turmeric, and grated ginger till dal and rajma are done/soft ( I pressure cooker for 10-12 whistles).

Lightly mash dal and rajma mixture, keep aside.

Heat oil or butter in a thick bottomed pan.

Add cumin seeds and hing, let it crackle.

Add ginger, garlic, chopped onions, and cook till light golden brown in color.

Add garam masala and chopped tomatoes. Sauté till tomatoes are well mashed and fat starts to leave the masala.

Add mashed dal and rajma to this mixture and little water ( desired consistency).  
and simmer at very slow flame for 15-20 minutes.

Add fresh cream and let it simmer for 5 minutes and turn off the heat.  
Garnish with coriander leaves before serving