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Masala Dal Curry Spice Kit

Ingredients: chilli powder, coriander powder,
cumin powder, curry leaves, garam masala,
turmeric powder

Store in a cool, dry place.

Authentic, delicious homemade curries made easy! Craving Curries are a small family business, passionate about our curries and would like to share the experience with you!

Each curry kit comes with our step-by-step guide which allows you to have fun creating our twist on an authentic Indian curry which has all of the flavour without any of the additives or artificial colours!

For this curry you will need:

1 Craving Curries Masala Dal spice kit

2 cups, approx. 500g split lentils yellow or red – washed

4 cloves of peeled garlic	1 x 400g tin chopped tomatoes
20g fresh root ginger	Salt
30g butter	2 tablespoons of veg or sunflower oil
Juice of 1/2 a lemon	1 large onion, finely chopped
water	*Handful chillies, finely sliced (optional)
fresh coriander leaves, chopped	

Method:

1. Add water to a pan accordingly to the instructions on the lentil packets. Add the contents of **Spice Bag A/Green** and 1 teaspoon of salt, bring to the boil. Add the washed lentils and return the contents to the boil. Continue to cook according to the instructions on the packet. When cooked, drain and set aside.
2. Heat the cooking oil in a pan on a medium heat. Add the onion and fry for approximately 10 minutes or until translucent.
3. Make a paste with the garlic and ginger in a blender. Add the tomatoes together with the ginger and garlic paste to the pan and cook on a medium heat for 10 minutes. (*Blend the fresh chillies if you have chosen to use them – optional)
4. Add the contents of **Spice Bag B/Yellow**, mix well and cook for a further 10 minutes.
5. Add the cooked lentils to the masala and mix to blend well and cook for 10 minutes on a medium heat. Stir occasionally, adding a little water if required to avoid the dal sticking.
6. Stir in the butter and lemon juice, garnish with coriander leaves and serve immediately

The use of the fresh chillies will increase the heat of the dish and is an optional step