

SIEMENS

## Dal Makhani



Yield  
**500ml**

Type  
**Savory**

Function  
**Full Steam  
Plus**

Temperature  
**120 degrees  
Celsius**

Time  
**60 - 75  
Min**

Tray Level  
**2**

### Ingredients

- 1 cup Urad Dal (whole)
- 1/2 cup Rajma/Kidney Bean
- 4 Tomato, medium
- 4–6 clove Garlic, peeled
- 2-Inch Piece Ginger
- 20–30 g Butter
- 1/4 tsp Asafetida (Hing), powdered
- Salt, to taste
- 2 tsp Red Chili Powder
- 1 pinch Turmeric Powder
- 7 cup Water, or as needed
- 2 tsp Dhania Powder
- 1/2 tsp Roasted Cumin, crushed or powdered
- 1/2 tsp Garam Masala
- 3/4 to 1 cup Fresh Cream

### Method

#### Pre-Soak:

1. Wash urad dal and rajma with water 2 to 3 times.
2. Soak with 4 cups of water. Cover and let it rest overnight or for 6 to 8 hours
3. Place the Soaked dal in the Non perforated Steaming pan along with the water in which it was soaked.
4. Don't discard the water since it contains the nice color of dal. Add around 1 Tsp of salt. Put the Full steam plus function with temperature of 120 degrees Celsius and let it cook for 40 to 50 minutes till they become soft and mushy.

## Tempering:

1. Blend tomato, garlic, and ginger together.
2. In a pan, add butter and let it melt.
3. DO NOT brown the butter. Keep the flame on medium-low. Add Hing /Asafetida and sauté for a few seconds. Be careful. It burns fast.
4. Add the tomato, ginger, and garlic paste. Mix.
5. Add salt, red chili powder, and turmeric powder. Mix. Cover & Cook. Cook till all the moisture has evaporated and it starts releasing oil.
6. Keep stirring in between. Add this Tempering to the cooked dal and rajma. Mix.
7. Add 3 cups of water, coriander powder, roasted cumin powder, and garam masala. Mix and put back in the oven on Full steam plus function at 120 degrees Celsius and cook for around 15 - 20 minutes.
8. Add milk cream. Now mix everything and cook on Low temperature cooking function at 100 degrees Celsius for 45 - 60 minutes.