

SIEMENS

Dal Pakwan Basket

Yield	Type	Function	Temperature		Time	Tray Level
2 servings	Savory	4D Hot Air & Steam plus	4D Hot Air 180 degree Celsius	Steam Plus 120 degree Celsius	1 hour	3

Ingredients

- All-purpose Flour - 250 grams
- Salt - 2 tsp
- Ghee – 50 + 20 grams
- Chana dal - 200 grams
- Ajwain - 1 tsp
- Cumin seed - 1 tsp
- Asafetida – 1 tsp
- Water - 100 ml
- Green chili – 3–4 nos.
- Red chili powder - ½ tsp
- Turmeric powder - ½ tsp
- Garam masala - 1 tsp
- Lemon juice - 2 tsp
- Finely Chopped Coriander - for Garnish
- Green chutney - for topping
- Tamarind chutney - for topping
- Fine chopped onion - for topping
- Oil - 30 ml

Procedure

1. Sift the flour into a bowl. Add ajwain, cumin, salt and ghee and mix all together into the flour. Knead the flour into a smooth dough adding water little at a time.
2. Divide the Pakwan dough into equal lemon size portions.
3. Dust the surface with flour and roll the pakwan dough into a small disc.
4. Use a fork and mark impressions on the rolled pakwan. Pierce from both sides, this will prevent the pakwan from puffing up.
5. Place the rolled pakwan into the cupcake molds and shape it in the form of a little basket by pressing gently with the thumb.
6. Brush the shaped pakwan with oil

7. Preheat the oven in 4d hot air at 180 degrees Celsius. And bake the pakwan for 15-20 minutes or until golden.
8. Next step is to make the Dal for the Pakwan. Wash and soak chana dal in water overnight or for at least 4 hours.
9. Once soaked, drain the water and cook the chana dal in 2 cups of water on steam plus option for 40 minutes along with salt, sugar, turmeric powder and garam masala.
10. Mash the steamed dal slightly. The grains of the chana dal should be soft and yet separate.
11. In a small tadka pan, heat ghee over medium heat. Add the cumin and green chilies. Sauté for a few seconds, add the curry leaves and asafetida and turn off the heat.
12. Pour the seasoning over the Sindhi Chana Dal and give it a stir.
13. Assemble the prepared dal and pakwan along with other condiments and serve.