# Dal Makhani

## *Ingredients*

- 1 cup Black Whole Urad Dal whole Black Gram Lentils
- 1/4 cup Rajma Kidney Beans
- 3 tablespoons Ghee clarified butter
- 1 Bay Leaf
- 1 inch Cinnamon Stick
- 4-5 Cloves
- 2-3 Cardamom Pods
- 1 tablespoon Garlic minced
- 1 tablespoon Ginger grated
- 2 Green Chillies finely chopped (Serrano Peppers)
- 1 Onion finely chopped (large)
- 4 Tomatoes finely chopped (or 1 1/2 cup tomato puree)
- 1 teaspoon Red Chilli Powder or Paprika
- 1 1/2 teaspoon Salt divided
- 1 teaspoon Garam Masala

- 1/4 cup Heavy Cream
- 2 tablespoons Butter
- 2 tablespoons Kasuri Methi dried Fenugreek
- More cream for topping

## ***Method*** *(Instant Pot Dal Makhani)*

1. Soak urad dal (black gram) and rajma (kidney beans) in enough water that there is a few cm's over, for at least 8 hours.
2. Switch on the saute function and add ghee, bay leaf, cinnamon, cloves and cardamom. Saute the spices for two minutes till you start smelling them.
3. Add garlic, ginger, green chillies and onion. Saute till the onions become translucent. Add tomatoes, chilli powder, salt and garam masala. Cook the tomatoes till they become mushy.
4. Drain water from the lentils and add them to the pot along with three cups fresh water. Cancel the saute function and turn on the pressure cook or manual function. Set the timer for 45 minutes and pressure cook on high. Release the pressure manually after 10 minutes, or let the pressure release naturally.
5. Open the lid, and mash the lentils partially with a potato masher. Switch on the saute function and simmer for 20 more minutes, stirring once or twice to avoid the dal from sticking to the bottom. The dal will start to thicken as it simmers.
6. Mix in the heavy cream, butter and kasuri methi. Switch to keep warm mode, and let the dal sit for 15 minutes before serving.