

Egg and Dhal Curry 2

Written by Mother's Touch

Ingredients

Quantity:	Measure:	Ingredients:	Description:
6	Nos	Eggs	Hard boiled
6	Medium	Potatoes	Boiled, peeled and cut in halves
2	Teacup	Dhal, Masoor	Wash, clean and soak for 2 hours
1/2	Teacup	Coconut scraped (fresh)	For ground masala
1	Tablespoon	Coriander/Dhania	For ground masala
4	Nos	Pepper Corns	For ground masala
4	Flakes/Seeds/Cloves	Garlic	For ground masala
2	Medium	Onions	For ground masala
1/2	Teaspoon	Mustard Seed	For ground masala
1	Teaspoon	Turmeric Powder	For ground masala
1	Teaspoon	Jeera/Cumin Seeds	For ground masala
6	Medium	Chillies Red Dry	For ground masala
2	Teaspoon	Ghee	For tempering.
1	Medium	Onion	Sliced, for tempering
1	Tablespoon	Vinegar	For taste
1	Teaspoon	Salt	For taste

Method

B# Hard boil eggs, shell them and cut in halves. Boil and peel potatoes, and cut them in halves.

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Boil two teacups of masoor dhal in sufficient water.

Add the ground masala and its water and boil till the masala is blended. Put salt and vinegar to taste.

In a separate vessel, temper with ghee and one onion sliced.

Add the masala gravy, eggs shelled, and cut in halves, and the potatoes. Let the curry simmer for some more time.

Taste and adjust vinegar and salt. Put the stove off and allow to cool. The eggs and potatoes absorb the curry