

Egg and Dhal Curry 1

Written by Mother's Touch



Ingredients

Quantity:	Measure:	Ingredients:	Description:
Half	Nos	Coconut	Grind and
6	Nos	Eggs	Hard boil, shell a
2	Teacup	Dhal, Masoor	Clean, wash and
1	Medium	Onion	slice, add to boi
4	Medium	Chillies Green	slice, add to boi
1	Medium	Ginger	slice, add to boi
	Few	Coriander Leaves (Kothmesli)	slice, add to boi
2	Medium	Tomatoes	slice, add to boi
1	Tablespoon	Cooking Oil	To fry
Half	Medium	Onion	slice and fry in h
1	Tablespoon	Vinegar	to taste, add to l
	As Required	Salt	to taste, add to l

Method

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- # Grind half coconut, extract thick and thin juice, and keep aside,
- # Hard boil the eggs, shell them and cut in halves.
- # Clean and wash the dhal. Boil it in the thin juice. Add water if needed.
- # Add the sliced masala to the boiling dhal.
- # Prepare the tempering and add to the dhal
- # Add thick juice.
- # When fully cooked, add boiled eggs
- # Simmer for ten minutes.