Ingredients

Quantity	Measure	Ingredients	Description

Method

Assemble all the ingredients.

Transfer lentils to a kadai and dry roast them on a medium low flame.

Roast until they are light brown in color. Keep stirring.. When done, set them side. In the same kadai, add rest of the ingredients (except hing, haldi and coconut) and dry roast them.

Roast until light brown in color. Be careful not to burn the spices or they'll become bitter. Allow it to cool down completely. Add the roasted spices to a mixer/grinder/food processor and….

Grind it to a powdered form - very fine.

Store it in an airtight container and use as required.

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