

Ingredients

Quantity:	Measure:	Ingredients:	Description:
2	Tablespoon	Cooking Oil	for dough
	As Required	Salt	
500	Grammes	Flour, Maida - (Refined)	
250	Grammes	Dhal, Chana	
1/2	Teaspoon	Garam-Masala	
1/2	Teaspoon	Coriander Powder	
	As Required	Chilly Powder, Red	

Method

1. Add salt and 2 tbsp oil to maida. Add water and make a soft dough. Soak chana dal for 6 hours.
2. Boil it in a pressure cooker with a glassful of water. Wait for 1 whistle. Turn off the gas.
3. Drain away the water and grind the dal. Heat 2 tbsp oil in a kadahi. Add dal paste and roast it for 3-4 minutes.
4. Add all the masala powder. When it cools down stuff this paste into maida balls. The paranthas should be as thin as a papad.
5. Make soft paranthas an hour before serving. Serve chana dal paratha with aloo dum , raita and chutney.