



### DHAL LENTILLON OF CHAMPAGNE

(PREPARATION 15 MM - 30 MINUTES COOKING - RECIPE FOR 4 PEOPLE)

200 G LENTILLON OF CHAMPAGNE, 1 ONION, 1 TABLESPOON OLIVE OIL, 1 TABLESPOON CURRY POWDER, 1 TABLESPOON GARAM MASSALA, 1 LARGE CAN OF COCONUT MILK (400 ML), 500 G FLESH OF FRESH TOMATOES, SOME CILANTRO.

SLICE THE ONION AND SWEAT FOR A FEW MINUTES  
IN OIL IN A PAN OR WOK.

ADD THE SPICES AND COCONUT MILK.

BRING THE MIXTURE TO A BOIL AND THEN LET  
REDUCE FOR 5 MINUTES. SALT VERY MODERATELY.

LENTILLON AND ADD THE TOMATO FLESH ROUGHLY  
CHOPPED, COVER AND SIMMER OVER VERY LOW HEAT 20 TO 30 MINUTES.

STIR OCCASIONALLY.

THE DHAL IS READY WHEN LENTILLON ARE TENDER.

ARRANGE ON A PLATTER OR PLATES AND GARNISH WITH CHOPPED CORIANDER LEAVES.

YOU CAN SERVE ONE DISH AND ACCOMPANY IT WITH CHEESE NAAN (INDIAN BREADS).

