

CHICKPEA CURRY



INGREDIENTS

- 2 Cups Chickpea
- 3 Medium Onion finely chopped
- 1 Tin Tomato chopped
- 2 Tbsp Tomato Puree
- 1 Tbsp Ginger/garlic paste
- 1 tsp Turmeric powder
- 1 tsp Chilli powder
- 1 Tbsp Banu's Garam masala
- 2 Tbsp Butter / oil (not olive)
- 1.5 tsp Cumin seeds
- Ginger cut in fine julians
- Lemon juice to taste
- Coriander (Fresh)
- Salt to taste

PREPARATION

Wash and soak Chickpea overnight in water. In the morning, rinse in fresh water, add boiling water 1:3 ratio and cook till Chickpea is soft, drain and keep aside

INSTRUCTIONS

In a pan heat butter/oil, add onions and ½ tsp of salt and cook till slightly brown, add ginger/garlic paste and roast well, once it is cooked to a point of being dry and sticking to pan, add chopped tomatoes, cook for few minutes then add salt, turmeric powder, chilli powder and garam masala, cook for few minutes then add chick peas to the gravy, add 2 cups of hot water and bring the curry to a rolling boil so that the gravy and chick pea is well integrated.

TEMPERING

Heat a pan with butter / oil, add Cumin seeds, add 2-3 dried red chilli (optional) roast till it splutters, pour the tempering on the curry, mix well, add lemon juice taste if needed adjust salt, finish with garnishing with fresh ginger and coriander.

TIP

There is no short cut to making a gravy, if you don't spend time cooking the onion well, you will land up getting a raw gravy which will not taste well.
You can thicken the curry by crushing the chickpeas

