

DAAL MAKHANI

Black urad daal cooked down into a rich and smooth sauce packed with flavour and finished with cream



Preferred instructions

1. Submerge bag in hot simmering water for 10 minutes.

Alternative instructions

1. Cook in pan on medium heat, stirring regularly for 5-10 minutes until hot throughout.

Storage: Keep cold and consume by use-by date. Suitable to freeze for up to three months when frozen immediately.

Ingredients: Butter (milk), cumin, coriander, double cream (milk), garam masala, garlic, ginger, red chilli powder, salt, sunflower oil, tomato puree, turmeric, urad daal, water.