



Chick-Pea Curry

India | Medium | 8-10 hours | 5/6 servings | *Main Dish*



Ingredients

Rice, raw	250 g	Bay leaf	1 unit
Chickpea, dry	400 g	Onion, chopped	30 g
Baking soda	4 g	Garlic, crushed	20 g
Ginger, chopped	15 g	Chili powder	5 g
Green chili, finely chopped	90 g	Curry powder	5 g
Whole cardamom	2 units	Coriander powder	15 g
Clove	3 units	Turmeric powder	15 g
Whole black pepper	5 units	Tomato, puréed	600 g
Cinnamon	3 g	Tamarind pulp	55 g
Table salt	5 g	Water	300 ml
Cooking oil	60 ml	Coriander leaves	5 g
Cumin seed	5 g		



Tools and equipment

- ~ Stainless steel pressure cooker or pot
- ~ Stainless steel frying pan
- ~ Wooden spoon or other stirring tool



Directions

- 1 Soak chickpeas for eight to ten hours in water with baking soda.
- 2 Rinse with water and boil with chopped ginger, green chilies, cardamoms, cloves, black pepper, cinnamon, and salt.
- 3 Remove from heat when texture is soft.
- 4 Heat oil (up to 120-140°C and never exceeding 180°C).
- 5 Sauté cumin seeds, bay leaf, and onions to a golden-brown colour.
- 6 Add all spices and tomato puree.
- 7 Simmer for five minutes.
- 8 Add chick-peas, tamarind pulp, and water.
- 9 Boil until ingredients are well mixed and viscosity is thick.
- 10 Sprinkle with coriander leaves one minute before removing from fire.
- 11 Serve.