BANGLADESHI · SIDE

# Buter Dal (Bangladeshi Hotel-Style Chana Dal)

বুটের ডাল

65 min · plus 2 hours soaking | Serves 8 | 269 kcal a serve | Video 5:29 in Bengali · The Rosui

Vegan | Nut-free

Split chickpeas simmered with whole spices and little oil: a vegan dal with about 12 g protein, 10 g fibre and 26 g net carbs a bowl, plus over half a day's folate.

**Diet notes:** Gluten-free with a swap: Most hing is cut with wheat flour; use a gluten-free asafoetida to keep it gluten-free.

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## Ingredients 22 · SERVES 8

- [ ] 400 g **chana dal** (split Bengal gram), soaked 2 hours or overnight
- [ ] 50 ml **vegetable oil**
- [ ] 4–5 **dried red chillies**
- [ ] 2 small pieces **cinnamon**
- [ ] 3 **cardamom pods**
- [ ] 3 **cloves**
- [ ] 10–12 **black peppercorns**
- [ ] 1 tsp **panch phoron** (Bengali five-spice seeds)
- [ ] 1 **bay leaf**
- [ ] 65 g thinly sliced **onion**
- [ ] 1 tsp **ajwain** (carom seeds)
- [ ] a pinch of **asafoetida** (hing)
- [ ] ½ tbsp **ginger paste**
- [ ] ½ tbsp **garlic paste**
- [ ] ½ tbsp **red chilli powder**
- [ ] 1 tsp **ground cumin**
- [ ] 1 tsp **ground coriander**
- [ ] ½ tbsp **ground turmeric**
- [ ] ½ tbsp **salt**
- [ ] 120 ml **water**, then 1½ litres hot water
- [ ] 4–5 **green chillies**
- [ ] a handful of chopped **coriander leaves**

Amounts in metric units, converted from the cook's and rounded — the video has the originals.

**Contains:** Gluten. Check labels on stock, sauces and spice mixes.

## Method TIMES = THE MOMENT IN THE VIDEO

1. Soak the chana dal in water for at least 2 hours (overnight is best), then drain. 0:30
2. Heat the oil in a pot and lightly fry the dried chillies, cinnamon, cardamom, cloves, peppercorns, panch phoron and bay leaf. 0:55
3. Add the sliced onion and fry 3–4 minutes until soft. Add the ajwain, hing and the ginger and garlic pastes and fry until the raw smell goes. 1:28
4. Add the chilli powder, cumin, coriander and turmeric with 120 ml water and the salt. Cover and cook on medium for 4–5 minutes until the oil separates. 2:15
5. Add the drained dal and stir-fry it in the masala for 5–6 minutes. 3:01
6. Pour in 1.4 L of hot water (710 ml for each cup of dal), cover and simmer on medium-low for about 40 minutes, until the dal is soft but still holds its shape. 3:39
7. Add the green chillies and coriander leaves, cover and leave on the lowest heat for 5 minutes. It thickens as it cools. 4:27

> **Tip** Serves 8 as a side (our estimate: about 1.9 kg of dal, a 230 g bowl each). In Bangladesh it is a hotel breakfast with paratha or ruti; with eggs or a salad instead of bread it is steadier on blood sugar.

The method is a summary in our words, in English — the video (in Bengali) shows every step.

## One serve gives you 1 OF 8 · ESTIMATE

| ENERGY | PROTEIN | CARBOHYDRATE |
|---|---|---|
| 269 kcal | 12 g | 37 g |
| 1,130 kJ | 23% of a day | 26 g net · 6.6 g sugars |
| | | 13% of a day |

| FIBRE | FAT | SODIUM |
|---|---|---|
| 11 g | 9.3 g | 450 mg |
| 38% of a day | 0.8 g saturated | 19% of a day |
| | 12% of a day | |

**Energy from** net carbs 44% · protein 20% · fat 36%

**High in** (20%+ of a day) Folate 55% · Omega-3 36% · Iron 25%

**Source of** (10–19%) Zinc 18% · Magnesium 16% · Vitamin B6 14% · Vitamin E 12% · Vitamin K 12%

**Recipe and video:** The Rosui (@TheRosui) on YouTube — youtube.com/watch?v=UhuWHT8s5qU, published 10 September 2024. All credit for the recipe goes to the cook; please watch and support their channel.

**By Notbroken:** the method summary, the unit conversions, the diet notes and the nutrition estimate — worked out from the ingredient list with USDA FoodData Central values; % of a day compares one serve with the US FDA daily values on food labels (2,000 kcal). Brands, portions and cooking change the real numbers.

General information about food, not medical or dietary advice. Free, no sign-up: notbroken.io/eat/buter-dal-bangladeshi-chana-dal