

# Red lentils curry



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For 4 servings:

400 g red lentils  
1 onion, chopped  
2-3 bay leaves  
1 tablespoon curry  
1 teaspoon turmeric  
1 teaspoon cumin powder  
chilli / chilli powder (to taste)  
1 teaspoon raw sugar  
4 cloves of garlic, crushed  
2 cm ginger, grated (1 tsp ginger powder)  
4 tbsp tomato puree/paste  
salt

Fresh coriander and/or fresh chilli for garnish (optional)

Wash the lentils thoroughly and cook them in 1 l water, together with the bay leaves and the onion. Stir occasionally making sure to add water if needed (enough to cover it).

When the lentils are almost cooked add the remaining ingredients and continue cooking for another 5 minutes. Add salt to taste.

Garnish with fresh coriander, finely cut, and/or hot peppers.

Serve with basmati rice/[biryani](#) and/or [naan bread](#).