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Homestyle Dal Tadka With
Pure Desi Ghee

A simple bowl of dal becomes truly comforting when finished with a fragrant ghee tadka. Ghee Tadka Dal made with Rishi Sagar Desi Ghee brings warmth, depth, and a traditional touch to everyday meals. The rich aroma of ghee combined with cumin and garlic enhances both flavour and texture, making this dish a staple in Indian kitchens.



Ingredients

Ingredients for a tasty Dal Tadka



Rishi Sagar Desi Ghee
2 Tablespoons



Toor Dal (Arhar Dal)
1 Cup



Cumin Seeds
1 Teaspoon



Garlic Cloves, Finely Chopped
2



Dried Red Chilli
1



Turmeric Powder
1/4 Teaspoons



Add Water
1 Cup



Salt To Taste
1/2 Teaspoons



Fresh Coriander For Garnish
1

Preparing Homestyle Dal Tadka

Dal becomes truly satisfying when finished with a warm ghee tadka. Rishi Sagar Desi Ghee adds depth and aroma to this everyday comfort dish. With simple ingredients and balanced seasoning, this recipe fits perfectly into regular family dinners.

01 Cook The Dal

Wash the toor dal thoroughly. Pressure cook it with turmeric, salt, and water until soft and well blended.



02 Mash The Dal

03 Prepare The Ghee Tadka

04 Add The Spices

05 Combine

06 Garnish And Serve

01 Cook The Dal

02 Mash The Dal

Once cooked, lightly mash the dal for a smooth texture and keep it on low heat.



03 Prepare The Ghee Tadka

04 Add The Spices

05 Combine

06 Garnish And Serve

01 Cook The Dal

02 Mash The Dal

03 Prepare The Ghee Tadka

In a small pan, heat Rishi Sagar Desi Ghee on a medium flame.



04 Add The Spices

05 Combine

06 Garnish And Serve

01 Cook The Dal

02 Mash The Dal

03 Prepare The Ghee Tadka

04 Add The Spices

Add cumin seeds and allow them to splutter. Then add chopped garlic and dried red chilli. Cook until the garlic turns light golden.



05 Combine

06 Garnish And Serve

01 Cook The Dal

02 Mash The Dal

03 Prepare The Ghee Tadka

04 Add The Spices

05 Combine

Pour the hot ghee tadka directly over the cooked dal and mix gently.



06 Garnish And Serve

01 Cook The Dal

02 Mash The Dal

03 Prepare The Ghee Tadka

04 Add The Spices

05 Combine

06 Garnish And Serve

Garnish with fresh coriander and serve hot with rice or roti.



Why Add Ghee To Dal?

Finishing dal with Rishi Sagar Desi Ghee enhances both flavour and aroma while giving the dish a smooth texture. When used in moderate amounts, ghee can support digestion and improve the absorption of nutrients from lentils.



Supports
Digestion



Enhances
Spice Aroma



Improves
Nutrient Absorption



Adds
Comforting Richness

A Simple Dal With
Rich Flavour

Ghee Tadka Dal prepared with Rishi Sagar Desi Ghee turns an everyday lentil dish into something more special. When hot ghee meets cumin, garlic, and spices, it releases a deep aroma that blends beautifully with the soft dal. The richness of pure ghee adds body and smoothness without overpowering the natural taste of lentils.

This comforting dish fits well into both regular home meals and festive menus. Serve it hot with steamed rice or fresh rotis for a satisfying and balanced meal that feels complete and homely.

