

## Masalodeh | Lentil Patties

Makes 20 pieces

by Chef Norman Musa

### Ingredients

500g split lentils (chana dhal)  
2 liters water  
2 tablespoons cooking oil  
200g onions, diced  
10g fresh curry leaves  
1 tablespoon cumin  
1 tablespoon dried chilli flakes  
1 tablespoon flat salt (level)  
1 ½ tablespoon sugar (level)  
1 liter oil for frying

### Yoghurt dipping

6 tablespoons yoghurt  
1 tablespoon chopped mint leaves  
3 tablespoons diced tomatoes

### Method

- 1 Soak split lentils in a bowl with 2 liters water overnight (or minimum 4 hours).
- 2 Once soaked, drain lentils and use food processor and process until almost smooth. Transfer to a large bowl. Set aside.
- 3 Heat up 2 tablespoons cooking oil in frying pan over medium heat and fry diced onion, curry leaves and cumin until fragrant. Pour to the processed lentils in a bowl.
- 4 Add dried chilli flakes, salt and sugar to the mixture and mix until well combined.
- 5 Form mixture into about 20 patties.
- 6 Heat up cooking oil in frying pan and shallow fry patties until crispy.
- 7 For yoghurt dipping, mix yoghurt, chopped mint leaves and diced tomatoes in a bowl and stir well.



Recipe by Chef Norman Musa,  
[www.normanmusa.com](http://www.normanmusa.com)

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