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**SHRINGERI RASAM RECIPE**

## INGREDIENTS

1. **Toor Dal:** At the core of Shringeri Rasam lies the humble toor dal, also known as pigeon peas. This protein-packed lentil lends a creamy texture and adds depth to the dish.
2. **Tomatoes:** The vibrant red tomatoes infuse the rasam with a tangy and slightly sweet note. They bring in essential vitamins and antioxidants, enhancing the nutritional profile of the dish.
3. **Tamarind:** The tanginess of tamarind takes center stage, lending a delightful twist to the rasam. Its natural acidity complements the other flavors and adds a refreshing zest.
4. **Spices:** A symphony of spices is the soul of Shringeri Rasam. Rasam powder, with its medley of roasted and ground spices, creates a complex flavor profile. Turmeric powder adds warmth and a golden hue, while cumin seeds, mustard seeds, and asafoetida tantalize the taste buds.

## INSTRUCTIONS

**Step 1: Toor Dal Preparation** Rinse the toor dal thoroughly and pressure cook it until it turns soft and mushy. This forms the base of the rasam, imparting a velvety texture.  
  
**Step 2: Tamarind Infusion** Soak a lemon-sized ball of tamarind in warm water and extract its juice. The tamarind juice acts as a tangy foundation, weaving its magic into the rasam.  
  
**Step 3: Harmonizing the Flavors** Combine chopped tomatoes, rasam powder, turmeric powder, salt, and curry leaves in a saucepan. Add tamarind juice and water to create a flavorful broth. Allow the ingredients to simmer, letting the flavors meld together.  
  
**Step 4: Tempering the Rasam** In a separate pan, heat ghee and add mustard seeds, cumin seeds, broken red chilies, and asafoetida. The tempering process releases the aromatic oils of the spices, infusing the rasam with a tantalizing aroma. Pour the tempering mixture into the simmering rasam, enhancing its taste and visual appeal.  
  
**Step 5: The Final Touch** Introduce the cooked toor dal to the rasam, creating a harmonious marriage of flavors. Adjust the consistency by adding water as desired, and bring it to a gentle boil.