

1 tsp sugar  
3 tbsp tamarind paste

**Method:**

Marinate meat with: capsicum paste, red chilli, turmeric, ginger, garlic and coriander. Stand for an hour.

Place meat along with marinade in a degchi/pot and cook over medium flame until meat is  $\frac{3}{4}$  done. Set degchi/pot aside. Heat oil in another degchi/pot, when smoking hot, toss in: fennel seeds, and coconut meat. Sauté, stirring for 2 minutes.

Then add: onion, green chilli, ginger julienne and crushed garlic. Sauté stirring occasionally until onion turns translucent. Next chuck in: meat, tomato, black pepper, coconut water, salt and sugar. Mix up. Bring contents to a boil. Lower the flame. Simmer over reduced heat for 20 minutes. Pour in the tamarind paste. Stir to dissolve paste with the gravy. Cover with a lid and continue cooking until meat is ready. A few minutes before the end of the cooking time sprinkle with gorom mosla.

**PAYA****Ingredients:**

1 kg or 6 goat trotters dressed and cut into 5 cm pieces  
2 black cardamoms  
5 cm cinnamon stick

10 cloves  
2 bay leaves (tejpata)  
1 cup ghee  
2 cup onions, sliced  
4 tsp salt  
1 tbsp red chilli powder  
2 tsp coriander powder  
2 tsp cubed pepper (kebab chini) powder  
 $\frac{1}{2}$  tsp turmeric powder  
1 tsp cumin  
Freshly toasted and ground  
2 tbsp garlic paste  
1 tsp gorom mosla powder  
2 tbsp cilantro, chopped

**Method:**

In a large pot place trotters, cardamoms, cinnamon, cloves, bay leaves and 12 cups water - cover the pot and cook over low heat until tender. Usually they are done overnight over a very slow fire. Lift off the trotters, strain the liquid and pour it back again into the pot and add the trotters.

In a sauce pan sauté the onions in ghee until golden; strain them out and place on tissue paper to turn crunchy. Grind with a tablespoon of water. Put this paste into the large pot with the trotters. Mix up.

In the residual ghee add: red chillies, salt, coriander powder, cubeb powder, turmeric powder, cumin powder, garlic - sauté until

fragrant and well browned. Pour this spice mixture into the trotter's pot. Put the pan over high heat, cover the pot and bring it to a boil. Lower the heat and keep hot until required. Before serving stir in the gorom mosla powder and sprinkle it with the cilantro.

**DOI KIMA****Ingredients:**

1 kg chevon, mincemeat  
4 tbsp ghee  
2 bay leaves (tejpata)  
5 green cardamom pods, gently cracked  
5 cm long cinnamon stick  
10 cloves  
4 black cardamom pods, crushed  
2 tsp black pepper, ground  
1 cup onions, minced  
6 garlic cloves, minced  
1 tbsp ginger, minced  
10 dry red chillies  
2 tsp salt, 1 cup yoghurt  
1 tsp coriander powder  
1 tsp red chilli powder  
1 tbsp lemon juice  
1 tbsp ghee  
5 cm long charcoal piece

**Method:**

A live charcoal is used to impart the smoked flavour of 'al fresco' cooking all over the

food. Traditionally the ghee is poured on an onion skin and a live charcoal is added to the ghee. Heat four tbsp ghee in a degchi/pan; toss in tejpata, green cardamom, cinnamon, cloves and black cardamom. Sauté undisturbed for a few seconds.

Stair in: onions, garlic, ginger and sauté, stirring frequently until spice loses its raw smell and imparts its aroma.

Chuck in: mincemeat and dry red chilli. Sauté stirring continually until mincemeat changes colour.

Sprinkle with salt and sauté stirring occasionally. The mincemeat will release its juices; evaporate this liquid over high flame. Pour in: yoghurt, coriander, red chilli powder. Mix up and cook until the mincemeat is done.

Take degchi/pan off the flame, drizzle with lemon juice and mix up. Pour 1 tbsp ghee on a small saucer & place it on top of the mince. Light a piece of charcoal over open flame, gently blow on it to spread the fire all over the charcoal's surface. Plant the glowing charcoal in the ghee and immediately cover the degchi/pan with a tight fitting lid.

Open cover only before serving. Pick out the charcoal and discard. Mix in the ghee - dust with black pepper & serve.

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