

- 1 tbsp kewra water
- 15 almonds
- 1 tsp garam masala powder
- 1 packet or 50g korma masala

Method

Heat the ghee and fry the onions, removing them when onions are a deep golden brown. Reheat ghee and add ginger and garlic paste, mutton, korma masala, yoghurt, and fried onions, and cook on low heat for half an hour until the meat is tender and the oil separates. Add water, a little at a time, to make the gravy. When the gravy is the thickness you desire, cover the pot and let it simmer very gently for half an hour. Remove from the stove, stir in the almonds, garam masala powder, and kewra water and serve hot.

DUM GOSHT MASALA

Ingredients

- ½ kg mutton
- 250g tomatoes
- 4 onions, finely sliced
- ½ cup yoghurt
- 1 tbsp ginger and garlic paste
- 1 packet or 50g achar gosht masala

For stuffed chillies -

- ½ cup lemon juice



- 10 green chillies
- 2 tbsp achar gosht masala

Method

Slit the green chillies lengthways and stuff with a paste of lemon juice and 2 table-spoons achar gosht masala. Heat the oil and fry the onions, then add meat, ginger and garlic paste, and 1 glass of water and cook in a covered pot until the meat is tender.

Mix in the tomatoes, yoghurt, the remaining achar gosht masala and cook on high heat until the oil separates. Pour in 2 glasses of water for the gravy. Arrange the stuffed chillies on top of the meat and simmer until gravy is richly fragrant. Serve with fresh naans.

BOMBAY BIRYANI

Ingredients

- 1/2 kg mutton
- 8 leaves of fresh mint
- 6 cloves of garlic

- ½ cup onions, sliced
- 4 potatoes; ½ kg rice, boiled
- 4 green chillies; 1 pinch yellow food colour
- 1 tbsp ginger and garlic paste
- 1 cup yoghurt; 2 tomatoes
- ½ cup oil

- 1 packet or 50g Bombay biryani masala

Method

Heat oil, fry onions, and add mutton, 1 glass of water, garlic cloves and Bombay biryani masala in a pot. Cover and cook for half an hour. When the meat is tender, stir in the potatoes, yoghurt, ginger and garlic paste and tomatoes, then cover and cook for 20 minutes. Stir in the mint, green chillies and boiled rice. Sprinkle with yellow food colour and cook in a covered pot for half an hour, until the rice is thoroughly flavoured with mutton. Serve hot.

By Elora Hossain

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