


RECIPE

Mughal Grandiose @ Khazana

Khazana brings to you a collection of their prized recipes that is liked and enjoyed by all. Try these fool-proof recipes at home and surprise all with your expertise in these meat dishes that have distinctive aroma and the taste of ground and whole spices.

MUTTON SHAMI KABAB
Ingredients

500g mutton cleaned and washed
 3 tbsp chick peas soaked in water for half an hour
 3-4 green chillies
 2 tbsp chopped coriander leaves
 salt to taste, 1 tsp red chilli powder
 1 tsp ginger garlic paste
 1 cinnamon stick, 1 tsp cardamom powder
 ½ tsp turmeric powder, Oil for shallow frying

Method

In a pressure cooker, add the mutton, and roast it for about two minutes. Add the salt, ginger garlic paste, red chilli powder, turmeric powder, green chillies, chopped coriander leaves, chana dal, 1 cinnamon stick and cardamom powder. Next, add 1 tablespoon of oil and about 1 cup of water. Pressure cook the whole mixture until the mutton gets tender or for about 4-5 whistles. If there is any water remaining in the mutton mixture, cook it until the water is absorbed totally. Allow the mixture to cool down completely before blending it into a fine paste (do not add water) and rest the dough paste in refrigerator for about 10-15 minutes for the mutton paste to thicken.

When you want to fry it, take a small portion of the mutton dough, apply oil on palms and make the kabab of any shape. Heat the tawa, add about 2 tablespoons of oil, place the kababs on the tawa and shallow fry until a golden brown colour appears at the bottom side of the kabab. Take them out and place them on an absorbent paper. Serve with lemon and onions.

MUTTON SEEKH KABAB
Ingredients

250g mutton (ground into a coarse paste or minced)
 75g cottage cheese grated (paneer)

1 tbsp lemon juice
 1 tbsp corn flour, 1 egg (whisked)
 1 tsp cumin powder, 1 tsp red chilli powder
 1 tsp paprika powder (optional)
 1 tsp white pepper powder
 2 tbsp cooking oil
 10 cashew nut (optional), 25g ginger
 4 green chillies, 25g garlic
 1 bunch fresh green coriander leaves (chopped)
 1 onion, large (finely chopped)
 1 tomato (finely chopped)
 1 tsp butter, melted for basting
 1 tsp chaat masala, optional
 salt to taste

For garam masala:

1 pinch cardamom powder
 1 pinch cinnamon powder
 1 pinch cloves powder
 1 pinch nutmeg powder
 1 pinch fennel seed powder

Method

Grind mutton coarsely; add egg, cumin powder, red chilli powder, paprika, white pepper, salt and oil. Mix well and set aside for 15 minutes.

Grind ginger, chillies, garlic, coriander/cilantro leaves, onion, tomato, cottage cheese, cashew and garam masala powder with the lemon juice. Mix this paste well with mutton paste. Add more salt, if required. Divide into equal portions and shape into balls. You may adjust the consistency with the corn flour.

Skewer the balls, wet your hands and spread the balls by pressing each along the length of the skewers to make it into long kebabs, and place them on the grill. You may even press in capsicum or tomato to the kebabs. Grill in a preheated oven at 180 degrees for 15 minutes until golden brown

and cooked well, basting occasionally with butter. Alternatively, you may press the meat ball into small rounds and roast it on a tawa as well. Sprinkle some chaat masala and serve it hot on a bed of brown roasted onions and tomato, along with tomato sauce or any chutney of your choice.

MUTTON BARA KABAB
Ingredients

1 kg mutton cubes
 1 ½ tsp ginger paste, 1 ½ tsp garlic paste
 3 tbsp raw papaya paste

1 tsp coriander powder
 2 tsp poppy seed paste, boiled and ground
 2 tsp coriander and mint leaves
 1 tsp green chillies
 Ghee, Salt to taste

Method

In a thick bottomed dish, marinate the mutton cubes with the garam masala, salt and red chilli paste, ginger and garlic paste, and mix together. Add the rest of the dry masalas and raw papaya paste and mix again. Then add the curd and continue mixing. Add the coriander



1 tsp royal cumin seeds
 1 tsp black pepper powder
 1 tbsp kachri powder
 1 tsp *pathar ke phool* powder
 1 tbsp kabab chini powder
 1 tbsp rose petal powder
 1 tsp red chilli powder
 3 tbsp hung curd, 1 ½ tsp garam masala
 ½ tsp green cardamom powder

green chillies and mint leaves, mix it and leave to marinate for at least 1 hour. Now cook the marinated mutton cubes on a slow fire for 20-30 minutes. Put the cubes on a skewer and pan grill them with a bit of ghee for 6-7 minutes. Serve hot with onion rings and mint chutney.

Photo: Sazzad Ibne Sayed

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