

**Method**

Cut boneless mutton into one-inch cubes. Soak cashew nuts in water for half an hour and grind to a fine paste. Beat yoghurt till smooth. Heat ghee in a thick-bottomed pan and add green cardamoms, cinnamon, mace and cloves. When they start to crackle, add chopped onions and sauté till light pink. Add ginger-garlic paste and cook for 2 minutes. Add mutton cubes and cook on high heat for 3-4 minutes while stirring constantly.

Add coriander powder, red chilli powder,



and salt. Cook for 2-3 minutes. Add beaten yoghurt and 3 cups of water. When it starts to boil, reduce heat, cover and cook till mutton is tender. Add cashew nut paste and cook on high heat for 5 minutes, stirring constantly. Stir in nutmeg powder, and garam masala powder. Cook for 5 more minutes on medium heat and finish off with fresh cream. Simmer for ten minutes. Garnish shahi korma with raisin, chopped almonds and cashew nuts to make it extra rich.

**MALBARI MUTTON**

**Ingredients**

- 800g mutton
- 2 onions
- 1 2-inch ginger
- 12-15 garlic cloves
- 3-4 green chillies
- 3 tomatoes
- 10 curry leaves



- ½ cup oil
- 1 tsp cumin seeds
- 1 tbsp coriander seeds
- 4-5 whole red chillies
- ½ tsp fenugreek seeds
- 2 one-inch cinnamon stick
- 4-6 green cardamoms
- 6-8 cloves
- 2 bay leaves
- ¾ cup coconut scraped
- 2 tbsp poppy seeds
- 10-12 pepper corn
- ½ tsp mustard seeds
- 1 tsp turmeric powder
- ½ tsp red chilli powder
- Salt to taste

**Method**

Cut the mutton into one and half inch pieces. Grind ginger, garlic, and green chillies into a paste. Heat 2 tablespoon of oil in a pan, add cumin seeds, coriander seeds, dry red chillies, fenugreek seeds, cinnamon, cardamom,

cloves, and bay leaves and stir fry for 30 seconds.

Add coconut, poppy seeds, pepper corns, and cook till the coconut changes its colour slightly. Remove from heat and grind into a fine paste. Heat remaining oil and add mustard seeds, and curry leaves. Add onions and sauté till golden brown. Add mutton pieces and ginger-garlic-green chilli paste.

Cook on high heat for 10 minutes, stirring continuously. Add turmeric powder, red chilli powder, and tomatoes. Cook till oil leaves the masala. Add 4 cups of water and bring it to boil. Cover and simmer for at least half an hour, or till mutton is fully cooked. Add prepared masala paste and salt. Mix well.

Add more water if required. Simmer for ten more minutes, and serve hot.

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