

# Of curries and KABABS

## ACHARI GOSHT

### Ingredients

For marination —

- 1 kg beef, in pieces
- 12 tsp Radhuni Beef Masala**
- 2 tbsp thick yoghurt
- 1 tsp lemon juice
- 2 tbsp any achar/pickles

For gravy —

- 3 medium onions, chopped
- 1-inch ginger
- 4 tomatoes
- 2 green chillies
- 5 dry red chillies
- 1 tsp mustard seeds
- 1 tsp fenugreek seeds
- 1 tsp cumin seeds
- 1 tsp fennel seeds
- 3 tbsp mustard oil
- Chopped coriander leaves, for garnishing
- Salt to taste

### Method

First, clean and wash meat pieces and leave them in a strainer for 15 minutes to drain out excess water. Now in a mixing bowl, take **12 teaspoons of Radhuni Beef Masala** and mix all of them, along with any pickles of choice, and leave it for at least 30 minutes.

In a pan, dry roast red chillies, mustard seeds, fenugreek seeds, cumin seeds, and fennel seeds for 4 to 5 minutes. Cool slightly and then grind coarsely with the help of a mortar and pestle.

## 250ml Radhuni Mustard Oil (for frying and cooking)

### Method

Wash and pat dry the meat. In a bowl, take the meat along with a small portion of the chopped onions, and chopped green chillies. Add all the whole spices (**Radhuni Kala Bhuna Masala**) and mix. Cover the bowl with a lid and rest them for 3-4 hours (preferably in a refrigerator).

Heat oil in a pan and fry the rest of the chopped onions and dry red chillies until brown and crisp. Strain the onions and chillies from the oil and keep aside. Keep the flame on low heat.

Add marinated meat to the same oil. Cook for around 45 minutes on low heat with frequent stirring. This step is for frying the meat. Add beaten yoghurt and fry for a further 15 minutes. The meat will start blackening by then. Now, add the fried onion, and mix. Fry until the meat softens yet has the texture and shape. This will take 30 minutes more. The meat will release sufficient moisture. Cook until the meat turns blackish and the gravy has a semi-thick consistency. Serve kala bhuna with rice, paratha, or biryani.

## BEEF KUNNA

### Ingredients

- ½ cup oil
- 1 kg beef shank (chopped into 50-60 grams pieces)

## 12g Radhuni Kabab Masala

6 tbsp oil

Salt to taste

Skewers

### Method

Clean and wash meat and drain water. Put all the ingredients into a large mixing bowl and mix well. Cover the bowl and put it in the refrigerator. Let it marinate overnight. Skewer marinated meat. Preheat the grill to high heat. Brush the grate liberally with oil, and arrange kababs on the grill; cook until well done, turning as needed to brown evenly.

## JALI KABAB

### Ingredients

- 500g beef keema
- 3 pieces bread
- 1 tbsp ginger paste
- 1 tbsp garlic paste
- 1 tbsp mint leaves paste
- 1 tsp green chilli paste
- Garam masala paste (4 cardamoms, 2 cinnamon sticks, ½ nutmeg, and a pinch of mace)

## 12g Radhuni Kabab Masala

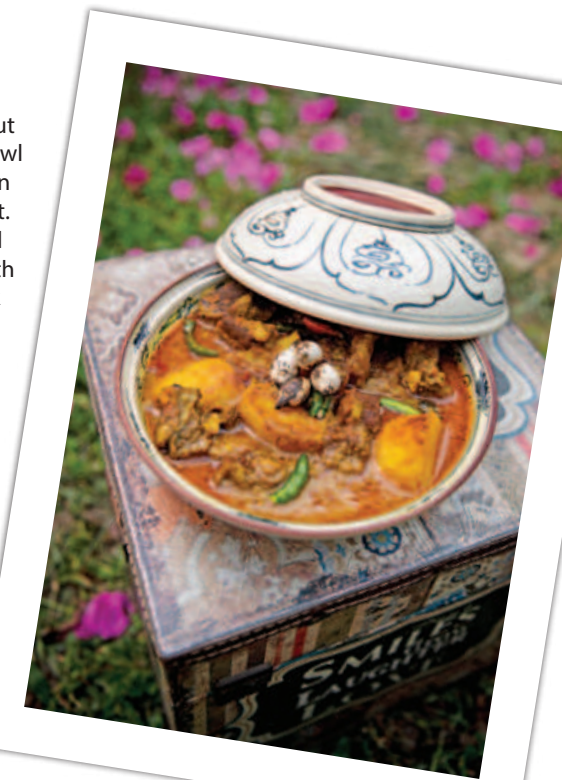
2 beaten eggs

**1 tsp Radhuni Chili powder**

**2 tbsp Ruchi Red Tomato Sauce**

1 tbsp soy sauce

**1 tbsp Ruchi Chilli Sauce**



Heat mustard oil in a thick-bottomed pan, cool it, and then heat it again. Now add onions and sauté until brown. Add ground masala powder and sauté for one minute. Now add marinated meat, and cook on high heat until the meat pieces are well browned.

At this stage, add tomatoes, and cook until it starts leaving oil. Then add two cups of water and cover the pan with a lid. Lower down to medium heat and cook until the meat is properly cooked while stirring and checking the tenderness occasionally.

Once it's cooked properly, switch off the flame and garnish with coriander leaves. Enjoy it with roti, naan, or rice. Dip the roti in a bit of pickle for that extra tanginess.

## BEEF KALA BHUNA

### Ingredients

- 2 kg beef with bone, cut into medium pieces
- For marination —
- 4 onions, finely chopped
- 5 green chillies
- 1 packet Radhuni Kala Bhuna Masala**
- 4 dry red chillies
- Salt to taste

For gravy —

- 5 onions, thinly sliced
- 200g plain yoghurt
- 1 tsp Radhuni Chili Powder**
- Salt to taste

1 large onion, chopped

**12 tsp Radhuni Beef Masala**

**½ tsp Radhuni Garam Masala Powder**

½ cup wheat flour mixed water

Salt to taste

### Method

Heat oil in a clay cooking pan and cook the meat for a few minutes on high heat until it changes colour. Turn the heat to medium and add onions, **Radhuni Beef masala (as necessary)**, and salt. Mix well and cook for 5-6 minutes or until the oil separates. Add 5-6 cups of water and cook for 1 hour with the lid on. When the meat is tender, add the wheat flour mixed water, and roasted cumin seeds powder. Mix well and cook for another 15 minutes on low heat. Turn off the heat. Leave for 4-5 minutes and serve hot.

## SHEEKH KABAB

### Ingredients

- ½ kg boneless beef (thinly sliced)
- 1 tsp Radhuni chilli powder or according to taste**
- 1 tsp Radhuni cumin powder**
- 1 tsp Radhuni coriander powder**
- 1 tsp Radhuni garam masala powder**
- 2 tsp ginger paste
- 2 tsp chickpea powder
- 2 tsp plain yoghurt
- 2 tsp lemon juice

¼ cup bread crumbs

¼ cup chopped coriander leaves

¼ cup chopped mint leaves

Salt to taste

For coating —

4 beaten eggs

1 cup breadcrumbs

### Method

Soak bread in water. Squeeze water out and keep aside. In a large bowl add all the kabab ingredients and mix well. Using your hands make round flat kababs. Coat them with bread crumbs and leave them in the refrigerator for about 30 minutes. Heat enough oil in a big pan. Dip kabab into the beaten eggs, and then drop it into the hot oil. Using your fingers, sprinkle some egg over the kabab to make tiny nets. Fry them on a medium flame. When one side of the kabab becomes golden brown, flip them and sprinkle some more egg over the kabab. Fry until both sides of the kababs are brown. Serve with biryani, naan, or paratha.

Photo: Sazzad Ibne Sayed  
Food & Décor: RBR

