

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	500	Grammes	Mutton	Cut meat
1		Inch	Ginger	Ground Masala
4		Flakes/Seeds/Cloves	Garlic	Ground Masala
4		Nos	Pepper Corns	Ground Masala
Quarter		Inch	Cinnamon	Ground Masala
2		Teaspoon	Jeera/Cumin Seeds	Ground Masala
A		Little	Chilly Powder, Red	Ground Masala
6		Pods (whole)	Cardamoms	Ground Masala
5		Tablespoon	Ghee	For frying - can
3		Medium	Onions	slice and fry
100		Grammes	Curds	for mixing
A		Little	Milk	to mix kesar
A		Little	Kesar/Saffron	for making paste
1		Tablespoon	Almonds	fry and mix in ke
1		Tablespoon	Raisins	fry and mix in ke
A		Little	Salt	to taste
A		Few	Mint Leaves (Pudina)	Garnish with fine

Method

Cut the meat in sufficiently large pieces, and wash it, and keep aside. Boil the meat in an adequately large vessel and cook it half way. Alternately, you can pressure cook it.

Grind all the masala that has to be ground, and keep aside.

Slice the onions, place some ghee in a dekchi, and fry the onion. When the onions are thoroughly brown, add the masala, first without water, and fry it thoroughly, till all the raw smell goes. Now start putting spoonful of curds little by little, while stirring it gently, all the time.

Now add the meat to this by removing it from the liquid, and fry for some time, then add the liquid too.

In a little milk, crush kesar into a paste.

Fry the almonds and raisins slightly.

When the meat is fully cooked, add kesar, almonds and raisins, mixtture, simmer for sometime and then add salt to taste, put the stove off. Garnish with chopped mint leaves.