

Ingredients

| Quantity: | Measure: | Ingredients: | Descrip |
|-----------|------------|----------------------|-------------------|
| 1 | Kilogram | Mutton | Cut in pi |
| 12 | Small | Onions | tender. |
| 1 | Piece | Ginger | Mince |
| 6 | Medium | Chillies Green | Mince |
| A | Few | Mint Leaves (Pudina) | Mince |
| 200 | Grammes | Green Peas | Shelled |
| 1 | Nos | Knol Kol | Pare, cut in cub |
| 4 | Teaspoon | Ghee | Heat |
| 1 | Medium | Onion | Sliced for tempe |
| 2 | Teacups | Water | For boiling meat |
| 6 | Nos | Cloves (spice) | Add to the boilin |
| 1 | Sticks | Cinnamon | Add to the boilin |
| 10 | Nos | Pepper Corns | Add to the boilin |
| 1/2 | Teacup | Milk | Mix with cornflor |
| 1 | Tablespoon | Corn Flour | Mix with milk |

▣ Method

Cut the meat into pieces and wash. Peel the onions and keep whole. Cut the chillies, ginger and mint leaves. Shell the green peas. Pare and cut the knol kol (turnips). Heat the ghee and fry a sliced onion in it. Then put in the meat and water and cook till the meat is tender for about one hour.

Remove scum if any. Then put in the whole onions, vegetables, and other ingredients except the milk and flour. Cook till the vegetables are tender. When done, pour in the flour mixed well in the milk. Simmer for 15 ,minutes/