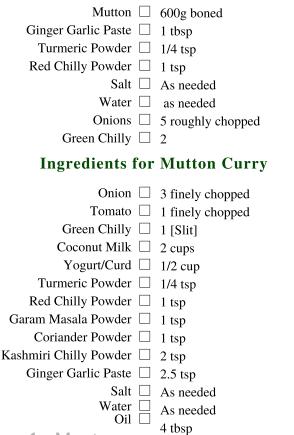


## **Mutton Curry**



## **Ingredients for Meat Pre-preparation**



Step 1 - Meat











☐ Take a pressure cooker and add 600g of boned mutton.



☐ Add 1 tbsp of Ginger Garlic Paste.



☐ Add 1/4 tsp of Turmeric Powder



☐ Add 2 tsp of Red Chilly Powder.



☐ Add required salt.



☐ Add required water.



☐ Cook it for 10 to 12 whistles at medium heat.



Pre-cooked Mutton is ready. keep it aside.

Step 2 - Making Onion Chilly Paste



Add five onion and two green chilly in a mixie



Grind this mixture into a smooth paste..

## Step 3 - Curry Pre-Preparation



☐ Take two cups of coconut milk.



☐ Add 1/2 cup of Yogurt/Curd.



☐ Add prepared Onion Chilly Paste.



☐ Add 1/2 tsp of Ginger Garlic Paste.



☐ Add 1/2 finely chopped Tomato.



☐ Add 2 tbsp of Coriander Leaves.



☐ Add 1/4 tsp of Turmeric powder.



☐ Add 1 tsp of red chilly powder.



☐ Add 1 tsp of Coriander Powder.



☐ Add 1 tsp of Garam Masala Powder.



Add required salt based on your preference.



☐ Mix well.



☐ Stir it to dissolve with coconut milk.



☐ Add 1/2 cup of water and keep the stuff aside.

## Step 4 - Preparing Mutton Curry



☐ Add 4 tbsp of Oil in a vessel and keep the flame at medium heat.



☐ Add three finely chopped onions.



☐ Add 1/2 finely chopped Tomato.



Add 2 tsp of ginger garlic paste and saute it again till the raw smell goes out..



Add one green chilly and saute it for a while.



☐ Add 2 tsp of Kashmiri chilly powder. Saute it for a



Add the pre-cooked meat.



 $\square$  Add its mutton stock too.



☐ Mix it and let it boil.



Add the dissolved coconut milk.



☐ Close the lid but let it open slightly to avoid overflow. Wait for 10-15 minutes.



☐ Sprinkle some water over the surface when the oil seperates.



☐ Keep the flame at low heat, close the lid as like before and wait for another 5 minutes.



☐ Turn off the flame and Mutton Curry is ready!