



## Ingredients for Meat Pre-preparation









- Mutton ☐ 600g boned
- Ginger Garlic Paste ☐ 1 tbsp
- Turmeric Powder ☐ 1/4 tsp
- Red Chilly Powder ☐ 1 tsp
- Salt ☐ As needed
- Water ☐ as needed
- Onions ☐ 5 roughly chopped
- Green Chilly ☐ 2

## Ingredients for Mutton Curry















- Onion ☐ 3 finely chopped
- Tomato ☐ 1 finely chopped
- Green Chilly ☐ 1 [Slit]
- Coconut Milk ☐ 2 cups
- Yogurt/Curd ☐ 1/2 cup
- Turmeric Powder ☐ 1/4 tsp
- Red Chilly Powder ☐ 1 tsp
- Garam Masala Powder ☐ 1 tsp
- Coriander Powder ☐ 1 tsp
- Kashmiri Chilly Powder ☐ 2 tsp
- Ginger Garlic Paste ☐ 2.5 tsp
- Salt ☐ As needed
- Water ☐ As needed
- Oil ☐ 4 tbsp

## Step 1 - Meat Pre-Cook

















-  ☐ 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 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 minute.
-  ☐ Add the pre-cooked meat.
-  ☐ 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 separates.
-  ☐ 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!

## Step 2 - Making Onion Chilly Paste

-  ☐ Add five onion and two green chilly in a mixie
-  ☐ Grind this mixture into a smooth paste..