

Mughlai Mutton Korma

Ingredients:	Quantity
Mutton	1 kg
Onion	2 to 3 medium sized (finely chopped)
Ginger	1-inch piece
Garlic	8-9 flakes
Cumin seeds	1 teaspoon
Cardamom Brown	2
Cardamom Green	3-4
Cloves	2-3
Black Pepper	1/4 teaspoon
Nutmeg	a small pinch
Mace	a small pinch
Cashew nuts	5-6
Almonds	5-6
Poppy seeds	2 teaspoons
Coconut grated	3 teaspoons
Red chilli powder	2 teaspoons
Coriander powder	1 teaspoon
Bay leaf	2
Cinnamon stick	2



The recipe has been shared by Ms Shashi. Ever-smiling Shashi is the Team Leader at Anna Nagar slum colony. She has been associated with Asha for over 15 years.

Directions:

1. Wash the mutton and keep it aside. Take grated coconut, poppy seeds, cashew nuts and almonds in a plate. Add tomato and fry for two minutes.
2. Now heat the oil in a cooker, sauté with onion, bay leaf and cinnamon stick. Fry till onions are golden brown.
3. Now add washed mutton in the cooker and fry it on the medium flame for about 5 minutes. Then add ginger-garlic paste and cook for another 10 minutes.
4. Take the cumin seeds, cardamom brown, cardamom green, cloves, pepper, nutmeg, mace, Cashew nuts, almonds, coconut grated and poppy seeds in a grinder and grind it to make a smooth paste. Add this paste into the cooker and also add red chilli powder, salt and coriander powder. Cook the spices on low flame till oil shows separately.
5. Then add 1 cup of the water. Close the cooker and cook on slow flame for 10 minutes. Remove the cooker from heat and allow to cool naturally.

Garnish with coriander leaves and fried cashew-nuts (optional).

Serve hot with rice or pulao.