

METHOD OF PREPARATION – MUTTON QORMA MASALA

VERY IMPORTANT: No need to add Salt, Red chilli, Ginger, Garlic or anything else apart from the ingredients given below. Increase all quantities proportionally for serving more than 5 persons. Follow instructions given below as it is for best results.

Ingredients Required for 5 persons.

Mutton	½ Kg / 1 lb
Cooking oil	Enough for deep frying onions
Onions	200 gms / 7 oz
Cilantro/Kothmir/Hara Dhanya	1 Small bunch
Yogurt (curd)	200 gms / 7 oz
Almonds	50 gms / 1.75 oz
Ustad Banne Nawab's Mutton Qorma Masala	1 packet

STEPS OF COOKING:

1. Soak Almonds for some time, remove skin, make a paste in 50 ml water in a grinder and keep aside.
2. Dice the onions, take enough oil in a wok, deep fry them till golden brown. Remove, dry and keep aside.
3. Mix entire Mutton Qorma Masala in 50 ml / Half teacup water, make a paste and apply it thoroughly to the Mutton and keep aside.
4. In a pressure cooker take 150 ml oil left over after frying onions and heat.
5. Add mutton mixed with Qorma Masala paste and sauté for about five minutes stirring continuously.
6. Add the yogurt / curd after whipping and cook till raw smell of yogurt / curd goes, stirring continuously.
7. Add the Almond paste and cook for another 3 to 5 minutes, stirring continuously.
8. Crush the dried onions, add and mix thoroughly.
9. Add 600 ml / Three glasses of water, mix thoroughly and pressure cook till the 3rd whistle.
10. Reduce flame to dim and let it cook for 10 minutes only. Don't cook more than this as the mutton will get very tender and break into pieces.
11. Let the cooker cool, open it, add Cilantro / Kothmir / Hara dhanya and let it simmer for about ten minutes on low flame.
12. Remove and serve.