



A Kashmiri curry in which mutton is cooked in a milk based gravy.

Ingredients:

2 onions sliced

4 tsp crushed garlic

800g cubed lamb

2 tsp ginger powder

2 tsp somph

2 cinnamon sticks

5 elachi pods

8 black peppercorns

3 cloves

1 tsp salt

½ cup milk

2 potatoes cut into wedges

Small handful of dhania chopped

Method:

Soften the onions in a little oil.

Add the garlic and braise.

Add the mutton and all the spices. Brown the meat.

Add the milk and continue cooking. Add water when necessary.

When halfway cooked, added the potatoes.

Cook till tender.

Sprinkle dhania over before serving. Eat with roti or naan.