

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	Half	Kilogram	Mutton	Cut, was
200		Grammes	Green Peas	Wash and Boil
1		Medium	Coconut	Cut, Scrape and Gri
1		Teaspoon	Jeera/Cumin Seeds	Grind, Masala
4		Nos	Pepper Corns	Grind, Masala
Half		Nos	Onion	Grind, Masala
2		Tablespoon	Ghee	For seasoning.
1		Medium	Onion	Slice and fry for sea
1		Tablespoon	Flour, Maida - (Refined)	For sprinkling.
1		Tablespoon	Lime Juice	For taste
A		Little	Salt	To taste
A		Few	Coriander Leaves (Korimond)	For garnishing

Method

Cut, wash and cook the meat in a large enough vessel, with water reaching one inch above the meat. Add green peas and boil till peas are cooked.

Grind masala to a fine paste.

Fry a sliced onion in hot ghee or butter. Sprinkle the maida flour and stir, when brown, add

cooked meat, masala and its water. Salt to taste.

Squeeze the lime juice to taste, simmer for fifteen minutes.