

**Ingredients**

Quantity:	Measure:	Ingredients:	Description:
1	Kilogram	Mutton	washed
500	Grammes	Curds	For marinade
6	Medium	Chillies Green	For grinding
1	Teaspoon	Jeera/Cumin Seeds	For grinding
1/2	Teaspoon	Turmeric Powder	For grinding
3	Sticks	Cinnamon	For grinding
2, 1/2	Tablespoon	Coriander/Dhania	For grinding
10	Large	Chillies Red Dry	For grinding
3	Pods (whole)	Garlic	For grinding
1	Inch	Ginger	For grinding
12	Nos	Pepper Corns	For grinding
12	Whole	Cloves (spice)	For grinding
12	Medium	Onions	Sliced and fried
3	Tablespoon	Cooking Oil	For frying onions
1	Kilogram	Rice, Basmati	Par boiled
4	Tablespoon	Ghee	For topping rice

## **Method**

1. Mutton should be washed, cut in medium pieces and mixed with curds and ground masala and kept for half an hour. And cooked for half hour.

2. Cut 12 onions, in slices and fry. Light brown.

3. Half boil the rice and strain.

### **LAYERING:**

4. In a big vessel, place the fried onions and sprinkle fresh ghee.  
then the mutton and  
then the rice.

Make similar layers till all material is used.

Seal the top of the vessel with al foil, and cook on slow fire.