

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Nos	Coconut	Extract the juice
400	Grammes	Mutton	Cut and clean
200	Grammes	Potatoes	pared and cut in cubes
1, 1/2	Nos	Onions	Sliced, to be added
3	Medium	Chillies Green	To be added when
1	Small	Ginger	A small piece. Sliced
1	Teaspoon	Pepper Powder	To be added when
1	Teaspoon	Garam-Masala	To be added when
2	Tablespoon	Ghee	For Seasoning
1/2	Medium	Onion	Sliced for frying
1	Tablespoon	Flour, Maida - (Refined)	To be added to the
A	Little	Vinegar	to taste
A	Little	Salt	To be added when

Method

Take out thick and thin coconut juice, after scraping and grinding the coconut. Cut and clean the mutton and cook it in the thin coconut juice. Add the potatoes, pared and cut in cubes, or green peas of equal weight, the sliced ginger, green chillies, 2 sliced onions, and the masala powders to the curry. Boil till the meat is cooked.

For seasoning, fry half onion, in 2 tablespoons of ghee, and when browned, sprinkle the wheat flour, and add the cooked meat with vinegar and salt to taste and simmer. Lastly add the thick coconut juice, and simmer for ten minutes, and then put the stove off.

Note: If you can get coconut cream, instant dissolving flakes, etc, you can use this to prepare your coconut juice.