

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Kilogram	Beef	
	As Required	Coconut Oil	To fry red chillies
8	Large	Chillies Red Dry	To be fried and
3	Teaspoon	Coriander(Dhania)	fry
1	Teaspoon	Pepper Corns	fry
2	Sticks	Cinnamon (Dalchini)	small pieces - 1
4	Nos.	Cloves (Lavang)	fry
1	Teaspoon	Jeera (Cumin Seeds)	fry
1	Teacup	Onion, (from Leeks), Shallot	
1/2	Teaspoon	Turmeric Powder	
	As Required	Salt	
2	Large	Onions	For seasoning
10	Flakes/Cloves	Garlic (Lason, Losun)	For seasoning
1	Inch	Ginger (Adhrak)	For seasoning
3	Medium	Chillies Green	For seasoning
2	Medium	Tomatoes	For seasoning
2	Twigs/Sprigs	Coriander Leaves (Kothmear)	For garnishing
1	Twigs/Sprigs	Curry Leaves (Kadi patta)	For garnishing

Method

- 1)Heat oil in a frying pan.
- 2)Fry the dry red chillies and keep aside.
- 3)Fry coriander seeds, till its aroma comes out and keep aside.
- 4)Fry black pepper, cinnamon sticks, cloves and cumin seeds together and set aside.
- 5)Stir fry pearl onions, till they turn brown.
- 6)Blend all these fried ingredients in a mixer grinder.
- 7)Pressure cook chopped beef with turmeric powder, salt and the blended mixture.
- 8)Stir fry onions in the pan, till brown followed by green chillies, crushed garlic and ginger and chopped tomatoes.
- 9)Add these to the cooked beef and boil well.
- 10)When the curry turns brown, turn off the flame.
- 11)Garnish with curry leaves, coriander leaves and a spoon of coconut oil.