



Creamy Kerala Mutton Curry Recipe

Ingredients

- Sachets MAGGI Masala-ae-Magic (6 Grams)
- Sachets Maggi Coconut Milk Powder
- Cups Water
- Teaspoon Fennel Seeds (Saunf)
- Star Anise (Coarsely Crushed)
- Green Cardamom (Coarsely Crushed)
- Cinnamon (1 Inch Pieces, Crushed)
- Cloves (Coarsely Crushed)
- 1/4 1/4 Teaspoon Turmeric Powder
- Tablespoons Coriander Powder
- Teaspoon Pepper Powder
- Cloves Garlic (Chopped)
- gms Mutton
- Tablespoons Oil
- Teaspoon Mustard Seeds
- Onion
- Ginger (Cut Into Strips)
- Coriander Leaves (Chopped)
- Pinch Salt (To Taste)

Instruction

1. Prepare ingredients as mentioned in the list. Dissolve the MAGGI Coconut Milk Powder in warm water and keep aside. Grind fennel seeds, star anise, green cardamom, cinnamon, cloves, turmeric powder, coriander powder, black peppercorns and garlic together.
2. Put the mutton in a pressure cooker, add the above ground masala and MAGGI Masala-ae-Magic. Mix well and add half a cup of water. Now, add salt to taste and pressure cook for 8-10 minutes after the first whistle. Allow to cool, open pressure cooker and dry-out the liquid, if any.
3. Heat the oil in a wok, add the mustard seeds and when they start to splutter, add the onions, ginger and curry leaves. Sauté till onions are soft and transparent, add the cooked mutton and sauté on a low-flame, till well-fried and brown.
4. Add the prepared coconut milk and simmer for 5 minutes.
5. Serve hot with Kerala Parottas

Nutrition

Carbohydrates	8.36 g
Energy	721.52 kcal
Fats	20.49 g
Protein	20.34 g

61 Minutes

6 Servings