



Crunchy Kashmiri Korma Recipe

Ingredients

- Sachets MAGGI Masala-ae-Magic
- Tablespoons Mustard Oil
- 1/8 1/8 Teaspoon Asafoetida (1 Pinch)
- Cinnamon
- Green Cardamom
- Cloves
- gms Mutton
- Teaspoons Fennel Seeds (Saunf)
- 1/2 1/2 Cups Water
- Bay Leaf
- Tablespoons Tamarind, Pulp (Tamarindus Indica)
- Pinch Salt (To Taste)
- Cup Nadru Chips

Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat the oil in a pressure cooker. Add asafoetida powder, cinnamon, green cardamom and cloves. Stir and add the mutton. Fry until the mutton turns light-brown on all sides.
3. With some water, make a paste of Kashmiri red chilli powder, dry ginger powder, fennel powder and MAGGI Masala-ae-Magic. Add this paste to the mutton.
4. Sauté the mutton and spices for a few minutes. Then, add water and bay leaf and cook for about 8-10 minutes after the first whistle.
5. Open the cooker after a while, add tamarind pulp and mix well. Simmer for 10 minutes or until the gravy thickens. Add salt to taste.
6. Serve hot with steamed Kashmiri rice and topped with the crushed nadru chips.

Nutrition

Carbohydrates	4.79 g
Energy	813.65 kcal
Fats	22.32 g
Protein	22.53 g

65 Minutes

5 Servings