

Dilpasand korma



Ingredients

1/2 kg mutton
1/2 cup coconut paste
1/2 tsp cumin seeds
1/2 tsp turmeric powder
1 cinnamon stick
1 pinch nutmeg powder
1 tsp red chilli powder

1 tbsp garlic-ginger paste
1 cup onions, finely chopped
1 tsp roasted coriander powder
2 tbsp poppy seed paste
3 bay leaves
4 green cardamoms
4 tbsp oil
6 cloves
Salt to taste

Method

Dry roast the cloves, cardamom, nutmeg powder, cumin seeds, cinnamon stick and grind into a fine paste. In a pan or a pressure cooker, heat oil and add bay leaves and chopped onions to it. Once the onions are golden-brown, add the ginger-garlic paste, mutton pieces and fry for a while. Now add grounded masala paste, turmeric powder, red chilli powder and some water. Sprinkle salt, cover the pan and cook for a while. Once the mutton is tender, add the poppy seed paste, coconut paste and coriander powder. Add more water if the gravy is too dry, and cook on low heat for another 10 minutes. Serve hot.

Shahi chicken korma

Ingredients

1/2 cup oil
1 cardamom
1 tsp chilli powder
1 kg chicken pieces
1 tsp coriander powder
1 pinch nutmeg (jaifal)
2 tbsp garlic-ginger paste
4 green cardamoms
5 tbsp yoghurt
5 onions, medium-sized
8 cloves
10 whole black peppers
Salt to taste
A few drops of khewra essence

Method

Slice the onions finely and fry on low flame till they are golden-brown. Remove the fried onion from the oil and keep aside. Now add all the spices, except nutmeg and yoghurt, in the oil and add a little water to prevent burning. Mix well. Add the chicken pieces and fry for a couple of minutes on high flame.

Add about a cup of water, or as much as needed, and cover. Now crush the fried onions and mix with yoghurt, and add to the chicken. Mix well, cover and cook at medium flame till the chicken is done. Add a little water if the gravy is too dry. Just before taking off the heat, add a pinch of nutmeg and a few drops of khewra essence. Garnish with finely cut ginger and coriander leaves. Serve hot with naan.



With shrimps

Ingredients

1 tbsp oil
1 cinnamon stick
1 tsp chilli powder
1 tsp all spice powder
1 tbsp garlic-ginger, crushed

1 tsp Kashmiri chilli powder
2 tbsp tomato puree
3 cups water
3 tbsp yoghurt
4 cardamom pods
4 tbsp fresh cream
15 large shrimps, peeled
and de-veined
Salt to taste

Method

Wash and drain shrimps, and if using frozen shrimps, drain them, too. Mix yoghurt, Kashmiri chilli powder, all spice powder, tomato puree, cream, chilli powder and water in a large bowl. Add salt to taste and put aside.

Heat oil in a pan and add garlic, ginger, cinnamon and cardamoms. Sauté on low heat for a while and add the spice mixture. Bring to a boil stirring once in a while. Add shrimps and cook till pink and firm, stirring constantly and until the sauce starts to thicken. Serve hot with naan or rice.



Shahi mutton

Ingredients

1/2 tsp Kashmiri chilli
1 tsp salt
1 cinnamon stick
1kg mutton, cubed
1 tsp ground cardamom

1 1/4 cups cream
2 tbsp ginger, chopped and peeled
2 tsp cumin seeds
2/3 cup vegetable oil
3 onions, chopped
5 tbsp almonds, blanched
6 tbsp water
6 whole cloves
8 cloves garlic, peeled

Method

In a blender or food processor, combine garlic, water, almonds and ginger and make a smooth paste. Keep aside.

In a pan or a pressure cooker heat oil and add cardamom, whole cloves and cinnamon stick. Stir and then add chopped onions and cook till they are light brown. Lower flame and add the paste. Fry, stirring for a couple of minutes, add the meat and fry five to 10 minutes. Now add about two cups of water, cumin seeds, Kashmiri pepper and salt. Mix well, cover and cook at medium heat till the meat is tender. About half way through the cooking, lower the flame and add cream. Mix well, cover and cook till the meat is tender and the oil comes on top.

A few drops of korma essence can be added to enhance the flavour. Serve hot with naan or rice.