

# Red Chilli Paste Laal Maans

## Ingredients

Mutton .....	1 kg
Yoghurt .....	250 gms
Ghee.....	150 gms
Cloves.....	4 nos
Green cardamom .....	6 nos
Black cardamom .....	4 nos
Cinnamon.....	4 nos
Cumin seeds.....	5 gms
Farmer Brands Red Chilli Paste.....	30 gms
Turmeric .....	2 gms
FB Sauteed onion paste.....	50 gms
Coriander powder.....	15 gms
Ginger Garlic paste.....	40 gms
Ginger .....	20 gms
Greenchillies.....	20 gms
Salt to taste	
Fresh coriander .....	5 gms
Fried Red Chillies.....	4 nos
Garam Masala.....	5 gms

## Preparation

- The Mutton – clean, cut into 1" pieces.
- The vegetables – clean, wash and chop coriander, scrape, wash and cut ginger, wash and slit green chillies.
- The Yoghurt – whisk in a bowl.

## Cooking

- Heat Ghee in a handi and whole Garam masala and sauté over medium heat until it begins to crackle.
- Add the mutton pieces and sauté for 10 mins till light brown.
- Add salt, Ginger Garlic Paste & sauté for 1 minutes.
- Add Farmer Brands Red Chilli paste, Coriander powder & turmeric (all dissolved in 60 ml water) & sauté for 30 seconds. Add Half the ginger Juliennes & green chillies and sauté for 2- 3 mins.
- Add Farmer Brands Sauté onion paste, whisked yoghurt, salt and stir for 5-6 mins.
- Now add water (approx. 1 ltr.), bring to a boil, then simmer until Mutton is cooked and the fat leaves the curry. Add Garam Masala, coriander, & remaining ginger juliennes, stir.

## To Serve

- Transfer to a bowl & Serve it with rice or chapati.

