

Recipe Dish of the day

Keema Pao

Amit Mehra



Ingredients

- Mutton mince - 500 grams
- Onion - 2 medium (chopped)
- Ginger garlic paste - 2 heaped teaspoons
- Tomato - 2 medium (chopped)
- Cumin powder - 1/2 teaspoon
- Coriander powder - 1/2 teaspoon
- Turmeric powder - 1/2 teaspoon
- Black pepper powder - 1 teaspoon
- Red chilli powder - 1 teaspoon
- Salt - 1 teaspoon or to taste
- Garam masala* - 1 teaspoon
- Bay leaf - 3
- Clove - 8
- Cardamom - 10
- Cinnamon stick - 1/2 inch bit
- Mace flower - 1 petal
- Oil - 3 to 4 tablespoon

Instructions

Heat 1 tablespoon oil in a pan

Add the tomato and let it cook till soft. Add a little salt, turmeric, cumin powder, coriander powder, pepper and red chilli powder. Let it cook till it is like a paste. Keep aside.

In another pan heat 2 tablespoon oil and add bay leaves. Crush the cloves, cardamom, mace and cinnamon and add to the bay leaves. Saute for 30 seconds and add the onions. Let the onions cook till slightly pinkish then add the ginger garlic paste. Keep frying till the ingredients turn brownish then add the mince. Add salt and mix well. Cover and cook on slow fire, stirring from time to time till the meat browns. Add the tomato paste to the mince and a dash of water. Cover and cook till the oil floats to the top. Add a teaspoon of garam masala, mix well and serve hot with a variety of garnishes* and pao (small buns).

Garnishes

Fresh coriander leaves
Fresh mint leaves
Green chillies
Chopped onion
Ginger slices/pickled ginger*
Butter
Lemon wedges

Simple Garam masala

Take cloves, cardamom, cinnamon and pepper in the ratio of 1:2:1:2 respectively and grind to a powder. Store in a bottle and use for Indian curries.

Pickled ginger

Cut ginger into thin juliennes about 1/2 a cup.
Sprinkle salt and leave it in the sun for 1/2 an hour.
Put it in a bottle and add 1 tablespoon of lemon juice.
Add chopped green chillies or crushed peppercorns for fun.