1 1/2 lb Minced meat, 3 medium size Onions, 1 Egg, 2 Black cardamoms, 1 inch piece Ginger, 3 Cloves, 1 stick Cinnamon, 3 Cloves garlic, 8 Peppercorns, Coriander leaves, 1 ripe Tomato, 2 teaspoon Coriander powder, 1 tablespoon chopped Coriander leaves, 1 teaspoon Turmeric powder, Salt to taste as required, seeds 1 teaspoon Ground cumin, 3-4 Green chillies, curry leaves 1 Sprig, 1 teaspoon Chilli powder.

Slice 2 onions and chop the tomato. Tedium together the chilies, 1 onion, ginger, Chopped coriander leaves and peppercorns. Mix together the egg, meat, ground spices and salt as per required. Roll mixture into pellets about the mass of a small egg. Temperature ghee and bottomless fry koftas till pleasantly brown. Drain and keep apart. Heat 1 tablespoon. Ghee in a pot. Add carved onions and lasting spices and add salt to taste. Fry for 5 mint. Insert tomato and heat spices till the ghee drifts to the highest, adding a little water if required. Situate in the koftas and1 pint water and heat till the gravy sets. Serve hot