Mutton in small pieces 500 grams, 1 1/2 cups Basmati rice soaked, 1 tablespoon Butter, 1 tablespoon Oil, 4 Black cardamoms, 5-6 Green cardamoms, 3-4 Cloves, 1 teaspoon Black peppercorns, slit 4 Green chillies, Ginger, 130 grams Bhuna masala, 1/2 teaspoon Red chilli powder, 1/2 teaspoon Green cardamom powder, 1 1/2 cups Yogurt, 1/2 teaspoon Garam masala powder, Potatoes 2 medium, 2 teaspoons Rose water, 1/4 teaspoon Turmeric powder, Saffron, kewra jal, Salt as required.

Cook butter and oil in a cooker put black cardamoms, green cardamoms, black peppercorns, ginger, cloves, green chillies and mutton and sauté on high heat for 3-4 mint add 3 cups water, bhuna masala, and mix it well. Shield and cook 8-10 till whistles are set out. After pressure reduces completely add yogurt, turmeric powder, red chilli powder, garam masala powder, green cardamom powder, kewra water, saffron, potatoes, rose water and salt as required. Ditch the rice and insert to the cooker. Sprinkle ¼ cup water, shield and cook till 1 whistle is set out and serve hot.