



## Pepper Mutton\* ( OP I )

Serving: 1

Non Veg

### *Ingredients*

- 150 grams mutton, any cut of your choice
- 1 Cloves of Garlic crushed
- 2 cloves whole or 2 pinches of clove powder
- 1 heaped tea spoon Black Pepper Powder
- 1 tsp Ginger cut in fine juliennes
- 1 tbsp Olive Oil
- 250 ml Water ( as required )
- Salt to taste
- 1 tsp lime juice
- Chopped Coriander for garnish

### *Preparation Method*

- Wash the mutton thoroughly and keep it aside.
- In a pressure cooker add the mutton, the pepper powder, salt and the crushed garlic.
- Now add the water and after 1 whistle, lower the heat for exactly 10 mins
- Once all the steam is released open the cooker and check if the mutton is tender.
- In a wide bottomed pan now add the olive oil and heat it for a few minutes.
- Drop the juliennes of ginger in it and fry till pink.
- Now add the mutton with the stock to this pan.
- Cook at full heat and keep stirring lightly.
- When the water has reduced to half and the mutton starts releasing its fat, add the lime juice.
- Now lower the heat for the last 2-3 minutes and allow the meat to soak up all the spices and lime juice.
- Garnish with chopped coriander and serve hot.