



# Afghani Mutton

## Cooking Time

On2Cook: 5:10 mins Normal Cooking: 40 mins

**Accessories:** Pan Honeycomb (Non-Stick), Silicone Stirrer

## Ingredients

770 g	Boiling Ingredients For Mutton
	500 g Mutton, 5 g Salt
	5 g Ginger Paste, 10 g Garlic Paste
	250 g Water
40 g	Oil & Whole Spices
	40 g Oil, 5 Nos Black Pepper
	3 Nos Green Cardamom, 3 Nos Clove
756 g	Marinated Mutton Curry Cut
	500 g Boiled Mutton
	25 g Coriander Paste
	5 g Ginger Paste, 15 g Garlic Paste
	2 Nos Green Chili, 100 g Curd
	50 g Cream, 1 g Kasuri Methi
	2 g Chaat Masala
	2 g Black Pepper Powder
	2 g Garam Masala, 4 g Salt
	50 g Onion Paste
100 ml	Water (Auto)
10 g	Garnish
	2 g Ginger, 3 g Green Chilli
	5 g Fresh Coriander

### Step 1 0:00 secs

Boiling Ingredients For Mutton

I 0 M 0

### Step 2 0:40 secs

40 g Oil & Whole Spices

I 100 M 0

### Step 3 1:30 mins

Marinated Mutton Curry Cut

I 100 M 100

### Step 4 2:00 mins

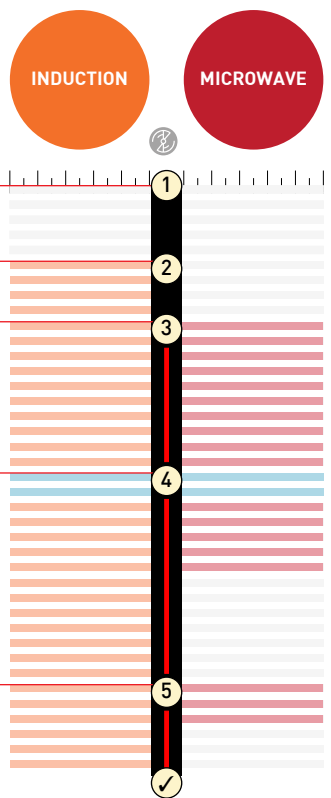
100 ml Water (Auto)

I 100 M 100

### Step 5 1:00 min

Garnish

I 100 M 100



**Total Output:**  
500 G