



Afghani Mutton

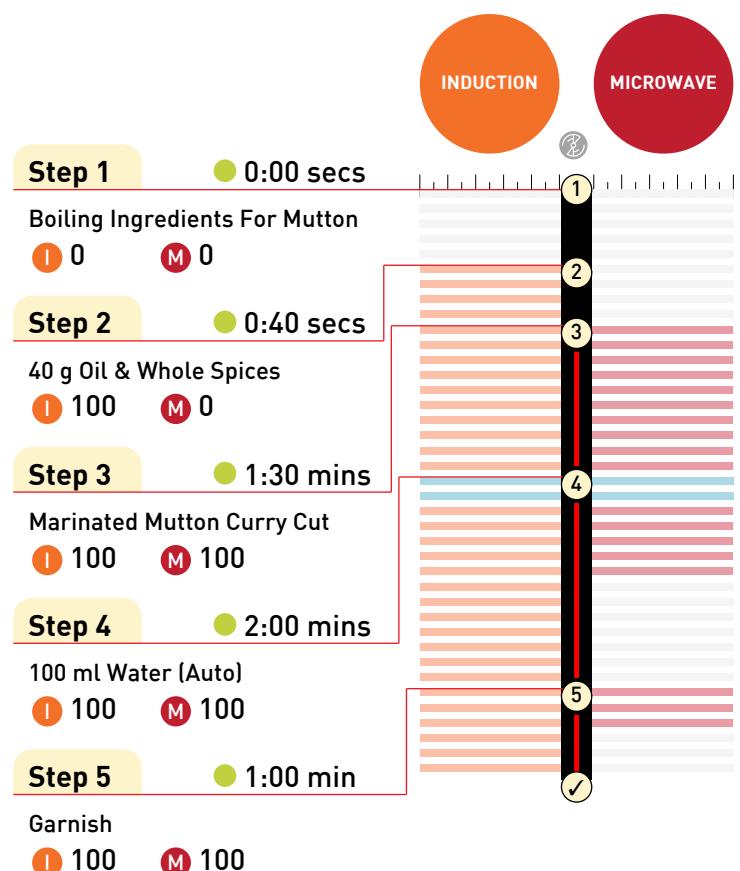
Cooking Time

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



Total Output:
500 G