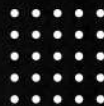


# DUM ACHARI GOSHT



## INGREDIENTS:

Mutton Curry Cut	1 kg
Sliced Onion	250 gm
Dalda Ghee/Oil	300 gm
Yogurt	2 kg
Ginger Garlic Paste	120 gm
Coriander Powder	25 gm
Green Chilli with Stem	10 - 12
Fresh Cream	80 ml

## ACHARI MASALA FOR FILLING IN THE CHILIES

Cumin	200 gm
Black Cumin	25 gm
Fenugreek Seeds	25 gm
Kalonji	25 gm
Mustard Seeds	25 gm

## METHOD

### PRE PREPARATION & COOKING

- Take mutton, sliced onion, ghee, whisked yogurt, ginger garlic paste, salt and dry coriander powder in a thick bottom vessel (Handi).
- Mix well and boil on high flame first, stirring continuously to ensure the yogurt doesn't curdle.
- Once it is nicely boiled, cook covered on slow fire until the mutton is 75 to 80% cooked. (Ensure it is stirred in between).
- Dry roast the whole spices mentioned in Achari mix and coarsely grind the same and fill it in the chillies and keep it aside.
- When the mutton is 75% cooked, add the masala-filled chillies and sprinkle the achari masala powder on top.
- Seal the handi with applying dough on the rim of the handi and cover it with the lid.
- Keep the handi in a hot oven of 180 degrees and let it be on the dum for approx 20 minutes.
- Remove the handi and leave it sealed for 5 minutes.
- Mix fresh cream while the dish is hot and garnish it with the same chili from curry, fresh coriander and a sprinkle of cream.
- Best served with Naan or Laccha paratha made of naan dough.

