

Shahi Mutton Pulao



4 servings, Total cooking time 45 min

You will need

½ kg mutton
1 onion, chopped
1 teaspoon salt
Cashew nuts, fried
½ kg Zebra Basmati Rice
1 cup curd, beaten
1-2 sticks cinnamon
½ cup oil
1 teaspoon chili powder
1 teaspoon all-spice
4-6 cloves
1-2 boiled eggs
1 teaspoon ginger and garlic paste
8-10 black peppercorns

To cook

Wash and soak the rice for ½ hour. Boil the mutton with salt, ginger, garlic, cinnamon, cloves and peppercorns until tender. Do not drain the stock.

Heat oil and fry onions until light golden, add in boiled mutton, chili powder, all spice and curd. Fry well then add in the left over stock with rice.

Cook until mixture evaporates.

Serve it hot, garnished with sliced boiled eggs, fried cashew nuts and golden fried onions.