



Thornleigh Mutton Curry Recipe

Ingredients:

1kg Mutton pieces cubed
1 medium onion sliced
4 green chillie sliced
2 fresh tomato sliced
4 Potatoes cut in half
1 tsp Freshly ground Ginger & Garlic

Spices:

Dry spice: whole bryani mix spices(cinnamon sticks, cloves, cumin, cardimon, star aniseed,
bay leaf)
Spice mix(Provided)

Instructions:

Add levelled oil in a pot. Add bryani mix, Add sliced onion and chillie allow onions fry to light brown. Add dry spices & spice mix as provided with the freshly crushed ginger & garlic, stir it together. Add cubed tomato and let it simmer until a paste(you can add a little water so it does not get stuck). Add cubed mutton pieces & salt to taste, let it cook until the meat is soft. Add potatoes & allow to cook until potatoes are soft. Garnish with fresh coriander & serve.

Best Paired with Thornleigh Merlot