

## Gosht Kandhari

Ingredient	Quantity	Unit
Lamb	500	Grams
Clarified Butter	50	Grams
Cinnamon Sticks	2	Nos
Black Pepper (Whole)	2	Grams
Bayleaf	1	Nos
Deji Chilli Powder	15	Grams
Turmeric Powder	3	Grams
Coriander Powder	10	Grams
Green Cardamom	1	Gram
Chopped Onion	150	Grams
Ginger Garlic Paste	50	Grams
Dried Pomegranate Powder	10	Grams
Yoghurt	50	Grams
Tomato puree	120	ML
Sunflower Oil	50	ML
Salt	To	Taste
Chopped Coriander Leaves	5	Grams

### **Method:**

1. In a pan, add the oil and heat it.
2. Add the whole spices and heat them till the start to crackle.
3. Add the ginger and garlic paste.
4. Once it starts to stick to the pan, add the onions and sauté till brown.
5. Add the lamb pieces and sauté them for about 10 minutes.
6. Add the chilli powder, turmeric and coriander powder.
7. Now, add the tomato puree and cook.
8. Add the yoghurt and cook till the lamb cooks.
9. Finish with salt, clarified butter and ghee.
10. Serve hot.