



Mutton qorma

A rich, dark qorma of mutton on the bone with deeply browned onions, yoghurt and whole spices. The dish for a wedding or an Eid table.



Serves 6 **Prep 20 min** **Cook 2 hr**

Ingredients

1.2kg mutton on the bone, in curry pieces

150ml oil or ghee

3 large onions, thinly sliced

Whole spices

4 green cardamom pods

1 black cardamom pod

6 cloves

1 cinnamon stick

2 bay leaves

For the sauce

1 tbsp ginger paste

1 tbsp garlic paste

250g plain yoghurt, whisked

2 tsp Kashmiri chilli powder

2 tsp ground coriander

1 tsp salt

1 tsp garam masala

1 pinch ground nutmeg and mace

1 tsp kewra water (optional)

Method

1. Heat the oil in a heavy pan and fry the onions over a medium heat for 20 to 25 minutes, stirring often, until deep golden brown. Lift them out, leaving the oil, and crush them with the yoghurt to a rough paste.
2. Fry the whole spices in the same oil for 1 minute, then add the mutton, ginger and garlic. Fry on a high heat for 8 to 10 minutes until the meat is browned.
3. Add the chilli powder, coriander and salt and fry for 1 minute, then stir in the onion and yoghurt paste. Cook for 5 minutes, stirring, until the oil starts to separate.
4. Add 500ml of hot water, cover and simmer on a low heat for 1 hour 15 minutes to 1 hour 30 minutes, until the mutton is very tender. Add a splash of water if it gets too thick.
5. Stir in the garam masala, nutmeg and mace, and the kewra water if using. Cook uncovered for 5 more minutes until the oil rises to the top. Serve with naan or sheermal.

Tips

- The onions decide the dish. Take them to a deep brown, but not black, or the qorma turns bitter.
- Lamb shoulder on the bone cooks in about 45 minutes in step 4.

Ask at the counter for

1.2kg mutton on the bone, in curry pieces

