

# DURBAN MUTTON CURRY



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500 g mutton(bite size pieces)

100 ml oil

1 bay leaf

3 small cinnamon sticks

1 tsp fennel seeds

1 large onion chopped

1 sprig curry leave

2 tsp ginger & garlic paste

2 tsp salt

$\frac{1}{4}$  tsp turmeric

4 tbl masala

6 even sized potatoes

3 sprigs fresh coriander (chopped dhania)

1 medium tomato

Use water if desired

Heat oil and then add onion, turmeric & spices to fry for a few seconds (allow onion to soften)

Add masala, ginger and garlic allow to cook for a few seconds (do not burn masala)

Add tomato (when almost cooked stir in meat and allow to sauté)

Turn down heat and cover saucepan

Cook until meat begins to fry up

Add the curry leaves and salt

Add the water (if necessary) and potatoes  
Bring to a boil, then turn down to moderate heat  
Cook until meat is tender and potatoes are soft  
Simmer until ready to serve  
Garnish with dhania  
Recipe posted by Amina Wackie Shaikh