

Rambagh Palace Jaipur: Laal Maas (Red Hot Lamb Curry)

Tempted to sleep in a former maharani's bedroom? It's possible at this historic property, which was for many years the residence of Jaipur's most recent ruling family. Converted into a luxury hotel in the 1950s, the property retains the history and glamour from the days of the Raj.

INGREDIENTS (serves one)

- 800 gms Mutton chunk
- 120 gms Oil
- 400 gms Onion
- 20 gms Ginger
- 40 gms Garlic
- 40 gms Deggi chilli powder
- 8 gms Turmeric powder
- 200 gms Curd
- 8 gms Dhania powder
- 10 gms Salt
- 20 gms Garam masala (Hot spices, mixture of cardamom, cinnamon stick, cloves and mace)
- 100 gms Tomato puree
- 50 gms Fresh coriander
- 80 gms Ghee butter

PREPARATION

- In a deep bottomed pan add ghee. Once hot, add cinnamon sticks, cardamom and bay leaves. Sauté for 3-5 minutes.
- Add the washed mutton pieces, onions, ginger-garlic paste, yogurt, turmeric and salt. Cook covered on a low flame till the mutton pieces turn soft.
- Add the powdered spices (except garam masala) and cook till oil starts separating from the meat.
- Add one cup water, garam masala and again simmer for 5-7 minutes.
- Serve hot with steamed rice or paratha (Indian bread).



Photos courtesy Rambagh Palace Jaipur