

pathar ka gosht

preparation time: 25 minutes
Cooking time: 10 minutes
chilli rating: medium

difficulty level: easy
Serves: 4/6 as a starter

ingredients

marinade

1 tsp fresh garlic, crushed
1 tsp fresh ginger, crushed to a paste
6-8 fresh green chillies, crushed to a paste
1 tsp cassia buds, ground (see Ajoy's tips)
salt, to taste

kebabs

1 kg lamb cutlets
2-3 onions, sliced into rings, to serve
2-3 lemon wedges, to serve
1 bunch fresh mint leaves,
to serve

method

To make the marinade, mix together the crushed garlic and ginger, chillies and cassia buds and season, to taste.

To prepare the kebabs, spread the marinade on the lamb cutlets and set aside for half an hour.

Heat a granite stone, preferably on charcoal. (See Ajoy's tips.)

Place the marinated cutlets on top of the hot stone.

Cook on both sides.

Serve hot with the onion rings, lemon wedges and fresh mint leaves.

Ajoy's tips

Pathar ka gosht literally means "meat cooked on stone". It is a Hyderabadi classic and the stone used is unpolished granite. You can get the stone from Gosford Quarries, Annandale, NSW. Alternatively, you can use a griddle or a heavy-bottomed saucepan to cook the cutlets. This is also a perfect Barbeque dish. Cassia buds and other spices are available at any good Indian spice shop. Herbies Spices, Rozelle, NSW is a premium spice supplier.

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