

World Gourmet Summit 2006
The Art of Entertaining
Grand Hyatt Singapore

15 April 2006 / 1.00pm to 4.00pm

Chef Wan's Mutton Curry

Presented by:
Chef Wan

Serves 4

Ingredients

1kg Mutton top side, cubed

Spice Paste

20 Black peppercorns
15 Shallots, peeled
6 Garlic cloves, peeled
6 Green chillies
6 Cloves
5 Cardamom
4 Coriander stalks
4 Mint leaves
2 Onions, peeled and sliced
2 Star anise
3-cm Ginger, scraped
2-cm Cinnamon sticks

Dry Spice Paste

3 tbsp Beef curry powder
2 tbsp Chilli powder
1 tbsp Garam masala
1 tbsp White pepper
1 tbsp Cumin powder
1 tbsp Coriander powder
A bunch of coriander leaves, chopped

Others

2 cups Ghee
4 Sprig curry leaves
2 Potatoes, peeled and quartered
1 cup Heavy cream
½ cup Fresh yoghurt
1 can Crushed tomato
Salt and sugar, to taste

Method

1. For the spice paste: Put all ingredients in a food processor and blend until a thick paste is achieved.
2. For the dry spice paste: Mix all ingredients in a large bowl until a smooth paste is achieved.
3. Heat ghee in a large pot and add curry leaves and the blended spice paste. Stir-fry over low heat for about 10 minutes until aromatic.
4. Add in the mutton and the dry spices paste. Stir, cover and simmer for 15 minutes, stirring occasionally. Add in enough water to cover the mutton and simmer gently for 1 hour; or until mutton is tender. Halfway through cooking, add in the potatoes.
5. Once the potatoes are tender, stir in cream, yoghurt and tomato. Season with sugar and salt to taste. Cook the curry to your liking, either thick and dry or wet and soupy.

To serve

Ladle mutton curry in a large serving bowl and serve with steamed rice.