Spicy Kofta Curry Recipe
(Spicy Meatball Curry)

Ingredients:

300 g minced mutton or beef
3 cloves garlic, peeled and minced
1 onion, peeled and minced
1 ginger (2 inch), minced
2 red chilies, deseed and minced
115 ml water
½ teaspoon salt
1 potato, boiled, skinned and mashed
1 egg, beaten
1 cup breadcrumbs
Oil for deep-frying
For Curry:
2 large onions, peeled and chopped
1 stalk curry leaves
2 tablespoons chili paste
½ teaspoon roasted cumin powder
½ teaspoon garam masala
2 teaspoons tomato puree
680 ml water
2 potatoes, skinned and cubed
2 tomatoes, cubed
1 teaspoon salt
115 ml yoghurt
Grind to a paste:
1 large onion, peeled
5 cloves garlic, peeled
2 green chilies
115 ml water

Method:
Wash and drain mutton through a sieve. Heat 1 tablespoon oil in a wok. When hot, add garlic, onions, ginger and chilies and fry over low heat until fragrant. Now add mutton and stir a while before adding 115 ml water and salt. Cook for 15 minutes or until mutton is cooked. Add mashed potatoes and bind the mixture into a lump. Remove from heat. When cool, roll meat mixture into balls. Dip balls in the beaten egg then roll in breadcrumbs. Heat oil until hot. Deep-fry all the meatballs until golden brown. Drain on a kitchen towel. Pour away all but 5 tablespoons oil in the wok. Reheat the wok, add onions and curry leaves, and fry until slightly brown. include chili paste, cumin powder, garam masala and tomato puree. Stir well. Add ground paste and fry until fragrant. Pour in water. When the dish begins to boil, add potatoes, tomatoes and salt. Mix well. Now stir in yoghurt and simmer for 15 minutes until potatoes are cooked. Add meatballs and cook for another 5 - 10 minutes. Serve Spicy Kofta Curry hot with steamed rice or bread.
Note: Garam Masala is a spice mixture that is available from Indian grocers. The meatballs may be prepared a day or two ahead. Freeze them in an airtight container and use when required.

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