



## Red Bean Masala

Main Course, Serves 8

60 ml/1/4 cup vegetable oil  
 120 g/1 cup chopped yellow onion  
 2 1/2-cm./1-in. piece ginger, peeled and minced  
 3 garlic cloves, chopped  
 1 1/2 g./1 tsp. ground turmeric  
 1 1/2 g./1 tsp. garam masala  
 900 g./6 cups cooked kidney beans  
 540 g./3 cups tomatoes, chopped  
 15 g./1 tbsp. salt  
 4 g./1/4 cup cilantro leaves  
 10 red chile peppers  
 Fried leeks for garnish (optional)

• Heat the oil in a large pan over high heat. Add the onion and sauté until translucent. Add the ginger, garlic, turmeric and garam masala; sauté until aromatic. Add the beans, tomatoes and salt; cook until most of the liquid has evaporated. Garnish with cilantro, chiles and fried leeks.

## Mutton Roganjosh

Main Course, Serves 8

300 ml/1 1/4 cups vegetable oil  
 2 kg./4 1/2 lbs. mutton, cubed  
 Salt to taste  
 1 kg./2 1/4 lbs. yellow onions, sliced  
 180 ml./3/4 cup red chile paste  
 30 g./6 tbsp. ground coriander  
 40 g./1/4 cup minced garlic  
 40 g./1/4 cup minced ginger  
 20 g./1/4 cup ground black cardamom  
 20 g./1/4 cup ground fennel  
 4 bay leaves  
 2 litres/2 qts. mutton or beef stock  
 1 litre/1 qt. Indian curd (plain yogurt)  
 30 g./6 tbsp. garam masala

• Heat the oil in a large pot or Dutch oven over high heat. Season the lamb with the salt; add the lamb in batches and sauté until browned. Transfer to a bowl; set aside.  
 • Add the onions to the pot and sauté until golden. Add the chili paste, coriander, garlic, ginger, cardamom, fennel and bay leaves; sauté until aromatic. Add the stock and simmer, covered, until the lamb is tender, about 3 hours.  
 • Stir in the curd; cook just until heated through. Stir in the garam masala and serve.

## Strawberry-Mango Lassi

Beverage, Serves 1

5 strawberries, hulled  
 15 ml/1 tbsp. plain yogurt  
 1/4 cup crushed ice  
 150 ml/5 oz. mango purée or juice, well chilled  
 Splash of grenadine

• Pulse the strawberries, yogurt and ice in a blender until smooth. Pour the mango purée into a large martini glass; carefully top with the strawberry mixture. Finish with a splash of grenadine and serve.



  
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