“Doolally” Kheema Masala

A unique dish originating from a place in central India called Deolali. Deolali in Nashik is infamously popular for the term “ Doolally Tap”

Prep Time: 20-25 minutes
Cooking Time: 1.5-2 hrs
Serves: 4-5 people

Ingredients

For Marination of Lamb Mince

1. Lamb Mince - 1 kg
2. Green chillies 3-4 nos.
3. Garlic 7-8 cloves
4. Ginger 1-2 pieces
5. Fresh Coriander leaves a handful
6. Salt to taste
7. Turmeric powder 1 tsp
8. Yogurt ½ cup (thoroughly whisked)
9. Oil 3 tbsp
10. Onions 2 medium size (chopped)

For Garam masala powder

- Coriander seeds 2 tbsp
- White sesame seeds 1.5 tbsp
- Spicy red chillies 2-3 nos.
- Black cardamom 1 nos.
- Cloves 3-4 nos.
- Black peppercorns 8-10 nos.
- Star anise 1nos.
- Bay leaf 2 nos.
- Cinnamon 1 inch
- Mace 1 no.

For the Deolali Masala paste

- Onions 7-8 medium size (washed & wiped)
- Dry desiccated coconut 100 gms
- Green chillies 8-10 nos.
- Garlic 15-20 cloves
- Ginger 2-3 inch
- A handful of fresh coriander

- Freshly made garam masala 2 tbsp
- Water 50 ml
- Oil 2-3 tbsp
- Very spicy red chilli powder 2-3 tbsp

Step 1

Marination of the Mince

Method:

- Add all the ingredients for marination listed 1-5 in a grinding jar & grind to fine paste, add little water if required. Add the paste to the mince and the ingredients listed 6-8 mix well and marinate
- Refrigerate while marinating for a minimum of one hour, you can also marinate it overnight for the best results.

Step 2

Cooking of the Mince

Method :

- After the marination, in a large pot or pan with a lid, add the oil, heat nicely & add onions, cook the onions until they turn light golden brown in colour. Now add the marinated lamb mince & stir well for a minute, cook on high flame for another 10 minutes or until it starts to leave its own water.
- Further lower the flame & cover the vessel with a lid, doing this process will develop steam in the vessel & the mince will cook faster & it'll be tender. Cook the mince for a minimum of 60-90 minutes, the cooking time may vary depending on the quality of the mince. Make sure to cook the mince until they are almost done & not completely cooked, by the time mince is been cooked you can make other components.

Step 3

Garam Masala Powder

Method :

- Lightly toast all the spices on a low flame until fragrant, switch off the flame & cool down the spices to room temperature, transfer the spices in a grinding jar, along with a large pinch of salt & grind into a fine powder, adding salt helps to maintain the powder texture.
- Special garam masala is ready, kept aside to be used later in making mince.

Step 4

For the Deolali Masala paste

Method :

- Trim off the head of the onion & make slits, char the onions, green chillies and garlic on direct open flame on a gas hob until they are dark or black in colour. Turn & char them from all sides. Similarly brown the desiccated coconut on a pan to a dark brown colour.
- If you can't use an open flame use an oven for the same effect
- Now roughly cut the charred onions, garlic & green chillies & transfer in a grinding jar. If you want you can remove a few charred bits, but I would suggest you keep as it'll give that distinct smoky flavour.
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- Along with these elements add ginger, a handful of fresh coriander & the special garam masala, to the grinding jar, add little water & grind to a fine paste. Deolali masala paste is ready.
- Set an iron wok on medium heat, if you're not having the iron wok you can use any wok, using iron wok will give that intense dark colour to masala. If a wok is not available use a large pot, add oil & very spicy red chilli powder, you can adjust the amount of red chilli powder as per your palate.
- Further add the prepared Deolali masala paste & cook on medium flame while stirring in regular intervals. Cook until the oil has separated from the masala. This process of cooking may take around 30 minutes.
- The masala will leave the sides of the wok/kadhai & will darken more in colour. Cook nicely until the masala is closely black in colour & then switch off the flame.
- As it has been around 75 minutes the mince has been cooking, make sure the mince should somewhere be about 90 % cooked.
- Now add this cooked mince to the Deolali masala paste and cook completely. Garnish with fresh chopped coriander. Ready to Serve
- Best enjoy it with some white bread, naan, or paratha.