

# SHAHI RAANI

a recipe by Saligao Stories

## About Saligao Stories:

In her stunning 150 year old ancestral home in Goa, Anisha Hassan brings together all the chapters of her life with Saligao Stories, a homestyle gourmet restaurant. With roots firmly in place in Hyderabad, Anisha has the fabulous lineage of a Hyderabadi father and Goan mother. Anisha says, "So with nothing but a passion to cook and a beautiful heritage home, I decided to make this my profession and I opened Saligao Stories...I bring to the table an interpretation of my mother's recipes and memories. I have of both the fabulous cultures I grew up with, where you can see the influence of my Hyderabadi and Goan genes in the food I cook... I still do all the cooking myself at the restaurant as I believe that only I can put together the flavours that I hold so dear to me." Anisha was recently conferred the title of Honorary Consul General for Mexico in Goa, opening a new facet to an already expanding palette, and she looks forward to merging Mexico and Goa culturally and culinarily for sure. "Saligao Stories is a dedication of love to my parents Peter and Doreen Hassan, and the tradition of long forgotten, endless family lunches and dinners where conversations, memories and laughter filled hearts and plates were laden with food cooked with love!"

## Ingredients:

Mutton leg 2kg  
Tomato puree ½ kg  
Fresh cream ½ kg  
Ginger and garlic paste 2 tbsp  
Chilli powder 2 tbsp  
Garam masala 2 tbsp  
Tandoori food colour 1 tsp  
Salt to taste  
Oil ½ cup  
Water 4-5 cups

## Method:

1. Prepare marinade by mixing all the above ingredients together. Pour it over the lamb and massage it in well.
2. Cover and keep overnight in fridge.
3. Heat oil in a large enough pan and put the lamb in and sear it for 10 minutes on each side, then add in all the leftover marinade and the water and cover and let this cook on a low flame for 3-4 hrs or until cooked.
4. Special Note:- If you want to get a nice smokey flavour, heat up some coal and put some ghee in a katori. Place the katori in the pan with the lamb and put in the heated coal and cover the dish immediately. Keep lid on for 5-7 minutes, remove, take out katori and cook as explained above.

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# HYDERABDI DAHI KI KADI

a recipe by **Saligao Stories**

## *Ingredients:*

### *For the Kadi:*

Curd 1 kg  
Gram flour 1 cup  
Tomatoes 2 large, pureed fine  
Coriander 1 bunch, chopped  
Mint leaves 1 bunch, chopped  
Curry leaves 2 sprigs  
Coriander powder 1 ½ tsp  
Ginger and garlic paste 1 tbsp  
Chilli powder 2 tsp  
Turmeric powder 1 tsp  
Water 2 cups  
Salt to taste

### *For the pakoras:*

Gram flour 1 cup  
Onions 2 finely chopped  
Green chillies 4, finely chopped  
Coriander leaves 4-5 tbsp, finely chopped  
Turmeric powder 1 tsp  
Salt to taste

### *For the baghar:*

Ghee 4-5 tbsp  
Dry red chillies 6  
Garlic 4 cloves  
Curry leaves 5-6  
Cumin seeds 2 tsp

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## *Method:*

1. In a large bowl mix the curd and all the ingredients that go into kadi (except the greens), Mix well add the water and strain this entire mixture through a muslin cloth into an earthenware pot.
2. Add the greens and put this on a low flame, stirring continuously until the mixture thickens. Meanwhile, heat oil and mix the ingredients for pakodas and fry them and keep aside. Once the kadi is ready, pour it into the dish you want to serve it in, heat the ghee for the tadka.
3. Char the ingredients for the tadka and pour over kadi and then add in the pakodas. Serve with rice.

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