Stuffed mutton shoulder

NIBBLEDISH CONTRIBUTOR

Ingredients

Shoulder seasoning:

1 ½ Kgs. boneless and fat free mutton shoulder.

1 table spoon curry.

½ tea spoon cinnamon.

½ tea spoon cloves

Juice of 2 lemons.

Salt.

The stuffing:

1 cup breadcrumbs.

½ cup grated cheese.

1 table spoon olive oil.

1 onion finely chopped.

2 mashed cloves of garlic.

1 table spoon masala.

2 eggs.

Juice of 2 lemons.

1 table spoon grated lemon cover.

1 table spoon dry mint.

Salt.

The dip:

1 onion finely chopped.

1 mashed cloves of garlic.

1 table spoon coriander.

1 table spoon cumin.

2 table spoon mustard sauce.

1 maggie cube.

3 table spoon tomato paste.

2 table spoon olive oil.

1 table spoon tamarind paste.

1 ½ cup water.

½ table spoon masala.

Salt.

Instructions

1. Spread the shoulder and hit it with the meat hammer, mix all the ingredients of the seasoning, and spread it on the shoulder (both sides).

2. Mix the ingredients of the stuffing, and apply it on the inner part of the seasoned shoulder.

3. Roll the shoulder and rap with aluminum foil.

4. Put in the oven in a tray filled with water.

5. Cook for 1 ½ hours, add water before it gets dry.

6. Take out and leave to cool, cut into slices, arrange in the serving plate and apply the proper garnish.

7. Mix the ingredients of the dip, put on low heat until it gets thick, use it as a sauce or a dip .