MUTTON BUNNY CHOW

SERVES 4

Dash of oil

1kg boneless mutton,
cut into cubes

1 onion, finely chopped

4 cloves garlic, finely chopped

2 tsp fresh ginger,
finely chopped

Pinch masala spice or hot
curry powder

2 tsp chilli powder

2 tsp ground coriander

2 Tbsp ground cumin

1 tsp cayenne pepper (optional)

2 × 410g cans
chopped tomatoes

4 medium potatoes, peeled,
and diced

1 tsp salt

½ tsp ground black pepper

1 loaf fresh white bread, uncut

1 punnet fresh coriander leaves,
roughly chopped to garnish

Heat the oil in a deep pot over high heat. Add the mutton cubes and fry until browned, then remove from the pot.

Lower the heat to medium. To the same pot, add the onion, garlic and ginger, and fry for 5 minutes, or until the onion is soft. Stir in the masala spice or curry powder, chilli powder, ground coriander, ground cumin and cayenne pepper, and fry for 1–2 minutes. Return the mutton to the pot and cook for about 3 minutes.

Stir in the chopped tomatoes, potatoes, and salt and black pepper. Keep stirring, scraping the bottom of the pot with a spoon to loosen any sticky bits. Cover with a lid and simmer over medium-low heat for about 30 minutes, stirring now and again so that the bottom of the pot doesn't burn. Then, cook uncovered for a few minutes to allow the sauce to reduce and thicken. Remove the pot from the heat and add some more salt and pepper to taste, if you like.

Cut the loaf of bread into quarters. Scoop or cut out the centres of each quarter loaf (but not all the way through), essentially creating a 'bowl' of bread for the curry. Fill the hole of each quarter loaf with the mutton curry. Garnish with fresh coriander and serve.