

TROTTERS CURRY - PAYA

(Jennifer Fernandes)

Ingredients:

1 dozen trotters
3 red chillies
1 tsp turmeric
1 tsp cumin
1 tbsp coriander
1" piece ginger
12 flakes garlic
Salt and tamarind juice to taste
2 green chilies

Method

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- ❖ Wash trotters well, then dip in boiling water. Scrape hair off with knife. Boil in salt water till tender.
- ❖ Grind red chillies, turmeric, cumin, coriander, ginger and 8 flakes garlic.
- ❖ Fry the remaining 4 flakes garlic in ghee, add the ground masalas and fry again.
- ❖ Put in the trotters along with the water in which they have been cooked and simmer till almost dry.
- ❖ Add tamarind juice and salt to taste.
- ❖ Add the green chilies, slit lengthwise and simmer till the meat is dropping off the bones.