

GAME DHANIWAL KORMA

Dhaniwal Korma (literally “coriander” Korma) is a very mild Kashmiri dish containing no chilli at all. Its gravy is richly yoghurt-based, lightly spiced with ground fennel and ginger, enriched with crispy browned onion and fragranced with lots of fresh coriander. For special occasions it is typically served with a fiery-red Marzwangan Korma (which can be made to great effect with venison shoulder or neck) but can also be enjoyed with steamed rice and a vegetable accompaniment such as the celeriac dish suggested here.

INGREDIENTS (SERVES 3-4)

- ❖ 500-750g diced mixed game casserole
- ❖ 1 black cardamom
- ❖ ¼ tsp ground turmeric
- ❖ 1 tbsp crushed garlic (2-3 cloves)
- ❖ 1½ tbsp mustard or vegetable oil
- ❖ 1 medium red onion, sliced into half-rings
- ❖ 3 cloves
- ❖ 3 cardamoms
- ❖ 1” cinnamon stick
- ❖ ¼ tsp ground fennel seeds
- ❖ ½ tsp ground ginger
- ❖ 175g full-fat Greek-style yoghurt (at room temperature)
- ❖ 1-2 handfuls fresh coriander, chopped
- ❖ Salt and freshly ground black pepper

DIRECTIONS

1. Put the game meat in a saucepan with just enough water to barely cover (300-400ml), bring to the boil and skim off any scum. Add the black cardamom, turmeric and crushed garlic, partially cover and simmer very gently for 10 mins. Strain through a colander and reserve the stock.
2. Meanwhile, heat 1 tbsp oil in a sauté pan until hot (if using mustard oil make sure it is smoking then let it cool a little) then fry the onion, sprinkled with about ¼ tsp salt, until crisp and well-browned (about 10 mins). Transfer to a plate lined with kitchen paper. These can be kept in a low (fan) oven to continue to crisp.



Game Dhaniwal Korma, Venison Marzwangan Korma and a selection of Kashmiri accompaniments

3. To the same pan add the other ½ tbsp oil (and if using mustard oil, treat as before) then fry the cloves, cardamoms and cinnamon until they sizzle. Carefully add the reserved stock, the ground fennel and ginger, and boil until reduced by half. Turn out the heat and allow to cool to room temperature.
4. Off the heat, whisk in half of the yoghurt a tablespoon at a time until well incorporated. Return to a low heat and continue to gradually introduce the yoghurt until the sauce begins to simmer then allow to thicken for a few minutes over the low heat.
5. Add the game meat and crumble in the crispy brown onions. When the meat has warmed through, stir in the chopped coriander, adjust the seasoning with salt and pepper and serve.

SEASONAL SIDE

BRAISED SPICED CELERIAC

Remove the skin from 750g celeriac and cut into chunks about ½” thick and 2” square. They should weight approx 400g

Heat 2 tbsp vegetable oil in a sauté pan and, when hot, add a pinch of asafoetida. When it starts to sizzle add ½ tsp cumin seeds, ¼ tsp fenugreek seeds and 2 cloves and sauté for a couple of mins until they crackle. Add the celeriac chunks with 2-3 tbsp water. Simmer over a medium heat for about 5 mins. Next add 1 finely chopped green chilli, 1 tsp grated ginger, ¼ tsp chilli powder, 1 tsp ground coriander, ½ tsp garam masala, ¼ tsp ground turmeric and ½ tsp salt (or to taste). Stir-fry briefly to cook out the spices then add about 75ml water and simmer over a low heat for 10 mins until the celeriac is soft. Stir in sugar to taste and cook until the liquid has more or less evaporated. Just before serving stir in 1 tbsp chopped coriander leaves.