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## AN INDIAN CLASSIC

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This spicy Keema Matar has a wild twist to it by adding minced fallow deer. This recipe also works for Aloo Keema, just replace peas with potatoes – or try to add both. If you are into real spicy food, just add more chili. Serve your Keema Matar with rice and cooling yoghurt.

## KEEMA MATAR

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### Ingredients

- 500 g venison (fallow deer)
  - 150 ml olive oil
  - 2 onions
  - 2 tsp fresh grated ginger
  - 2 garlic gloves, minced
  - 100 g frozen peas
  - 2 bay leaves
  - 1.5 tbsp cardamom
  - 1 tbsp cinnamon
  - 1 tsp turmeric
  - 1 tbsp chili
  - 1 tsp coriander (dried)
  - 1 tsp cumin
  - 1 tbsp garam masala
  - 1 tbsp curry
  - 200 ml water
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- Fresh coriander as topping
  - Serve with rice and cold yoghurt

### Method

In a large sauce pan, heat 150 ml olive oil. Once the oil is hot, add all the spices: bay leaves, cardamom, cinnamon, **turmeric, chili, dried coriander, cumin, garam masala and curry**. Fry for 2 minutes on medium heat. Next add onions, garlic and ginger. Mix it all together and fry on low heat for 5-7 minutes until onions are soft and translucent.

Now, add the minced venison and cook over high heat. Stir continuously while frying to prevent lumps. When the meat is browned and cooked through, add water. Let it simmer on medium heat for 5-7 minutes. Last, add the frozen peas, and cook slowly for another 5 minutes.

Taste the Keema Matar, season to with salt. Add more spices if needed. Serve with rice, cold yoghurt and topped with fresh coriander.

Happy cooking & Bon appétit.

 30 min.