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Shahi Gola Kebab Masala



Ingredients

1/2 kg beef mince
1 tbsp ginger garlic paste
1 tbsp gram roasted
1 tbsp poppy seeds roasted
1 tbsp desiccated coconut roasted
1/2 cup brown onion ground
1 tsp salt
1 tsp all spice powder
2 tbsp yogurt
1 tsp cumin crushed
1 tsp chili powder
1 tsp raw papaya ground
For Masala:
1 large onion chopped
1 tbsp ginger garlic paste
1 tsp chili powder
1/2 tsp salt
4-5 green chilies chopped
1/2 cup oil
1/2 bunch fresh coriander leaves

Preparation

- 1 Roast poppy seeds and coconut grinded with roasted gram.
- 2 Marinate your mince with yogurt, grinded masala, ginger garlic, salt, all spice, and chili powder.
- 3 Mix everything well and grind once again in chopper.
- 4 Lastly add brown onion, raw papaya.
- 5 Mix everything well. Make big round kebabs and keep aside.
- 6 **Method for masala:**
- 7 Heat oil fry onion till light brown.
- 8 Add ginger garlic paste, chili powder and salt.
- 9 Fry well add half cup water.
- 10 Add in your gola kebabs. Cook on low flame on 1 side for 5 mins.

- 11 Turn and cook the other side for another 5 mins.
- 12 Cover and leave it on dum. Lastly add chopped coriander and green chillies.

Cooks Note

(Source)
