

Pita Bread with Mutton Keema



0 made it | 0 reviews



- Sub Category Name
Combo
Main Courses
Mocktails/Iced Tea

Ingredients

PITA BREAD WITH MUTTON KEEMA

Pita Bread

- Flour 200g
- Baking Powder 2g
- Yoghurt 50g
- Water 100ml
- Salt 2g
- Oil 10g

Mutton Keema

- Mutton Mince 300g
- Onion 100g
- Garlic 20g
- Ginger 20g
- Cumin Powder 2g
- Coriander Powder 2g
- Turmeric Powder 1g
- Chilli Powder 2g
- Garam Masala 2g



- Salt 4g
- Oil 20g
- Cloves 2g
- Stanish 1g
- Black Cardamom 1g
- Cinnamon 2g
- Ginger 5g
- Tomato 30g
- Kashmir Chilli Powder 2g
- Onion and tomato gravy 30g
- Meat masala 5g

Tropical Blueberry Breeze

Dilmah Blue Berry Tea 100 ML

Dilmah Elixir Black Tea 25 ML

Vanilla Syrup 02 ML

Cinnamon Syrup 10 ML

Pineapple Juice 50 ML

Methods and Directions

PITA BREAD WITH MUTTON KEEMA

Pita Bread with Mutton Keema

- Make pita bread; mix flour, salt, baking powder, youghurt, water, & oil. Knead dough, let it rest, then shape into balls and roll out into pita shapes. Bake in oven until golden brown.
- Cook Mutton Keema- Heat oil in a pan, add onion, garlic, and ginger. Cook until fragrant. Add mutton, mince and cook until browned. Add cumin powder, coriander powder, turmeric powder, chilli powder, garam masala, and salt. Cook until Keema is tender, Serve.
- Serve warm pita bread with mutton keema.

Tropical Blueberry Breeze

- Add all Syrup into a Brandy Balloon Glass
- Add Ice /Add Pineapple
- Build the Mocktail
- Garnish and serve



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