Cheesy Mutton Rolls

Ingredients

200 grams Minced Mutton,

1 teaspoon Ginger-garlic paste,

Fresh Coriander,

1 teaspoon Red Chilli Powder,

Half tsp Garam Masala,

1 tsp Green Chilli paste,

Half teaspoon Salt,

Half teaspoon Lemon Juice,

One teaspoon Butter,

1 tablespoon Cornflour,

Half teaspoon Black Pepper powder,

Cheese slices,

1 Egg,

Bread Crumbs

Time -40 to 50 minutes

Servings-3

TAKE IT EASY!

LET US GET CHEESY!

Who does not like Mutton Rolls?! These are the perfect snack to have on hand whenever you are craving something cheesy, spicy and savoury. Make a bunch and pop them into the freezer so you can satisfy all your mutton rolls craving whenever you want!!!

Cheesy Mutton Roll Recipe is a mouth-watering roll packed with the scrumptious flavours of cumin, green chillies, garam masala, garlic and oodles of cheese!

Cheesy Mutton Roll is a wonderful mutton starter. Now the question is, when minced meat or keema is first well marinated in flavourful spices then fried in oil. Though it can be generally prepared with mutton, lamb, chicken, or meat or beef. Today we will learn to make this cheesy roll at home with mutton mince.

Craving that spicy smoky mutton roll? Then we have a simple yet easy Mutton roll recipe, which you can make at home with just a few easy ingredients. So without further ado, lets get started ...There is nothing more indulgent than a spicy and succulent mutton roll. If you too are yearning for a drool-worthy indulgence then try this amazing mutton roll at home and woo your loved ones with your excellent culinary skills. This food has made a special place in our hearts not just by being absolutely delicious but also by being there for us in times of utter need.

We all have been there when cravings take over us and we cannot figure out what to eat. A roll never looks like a bad option. And when we love something so deeply, then why be dependent on your roll-walla to prepare it for you? With this easy recipe, not only can you make rolls for yourself at home, but you can also make some for your friends and family. The only thing that a person needs to keep in mind is that the mutton needs to be cooked properly and that only happens when you give it the time to cook and follow the proper steps of the recipe.

Why wait any longer? Get your hands on the ingredients and start cooking this delicious recipe today!

This cheesy mutton roll has juicy keema kebabs topped with a generous amount of cheese. Serve it with tamarind and mint chutney. Serve it with some onions and enjoy it as an evening snack for your next get together!

Mutton is the first preference among all meat so every preparation of it always draws main attention towards them.

Cheesy Mutton Roll is ready to eat snacks with mutton kheema outside and cheesy stuffing inside, it has high amount of vitamins and minerals and also has a good taste and is a freshly homemade starter.

Serve this mouth watering starter with your favourite chutney to guest visiting your home,

The fats, carbohydrate and protein content of this recipe is high because of it authentic taste and nutrients.

Cheesy Mutton Roll is a very tempting and pleasing recipe.

A must try of these succulent Rolls is the best option for your Eid plans.Make it and enjoy it!

Method

1. Wash 200 grams of mince meat (kheema) and drain the water from it.
2. Take a chopper and add mutton kheema in it, add 1 tsp ginger-garlic paste, some coriander leaves, 1 tsp red chilli powder, 1/2 tsp garam masala powder, 1 tsp green chilli paste, 1/2 tsp salt, 1/2 tsp lemon juice and grind it into a fine mixture.
3. Then remove this mixture in a bowl add 1 tsp of butter, 1 tbsp cornflour, 1/2 tsp black pepper powder and mix it thoroughly and keep for marination in the fridge for one hour.
4. Take some cheese slices, cut each life into two long pieces.
5. Fold them to make long thin slices, you can use any cheese of your choice processed or Mozzarella.
6. Now take the marinated mixture of keema, apply some oil on your hands, make small balls of the mixture and flatten them on your palm, then place the long slice of cheese in between it and cover it properly with the mixture of keema and make a long roll shape Kabab.
7. You can make 6 rolls out of this mixture.
8. Take one egg in a bowl add little salt to it, whisk it and then dip the mutton rolls in this beaten egg and then roll in breadcrumbs.
9. Repeat this procedure with all the mutton rolls.
10. Your cheesy Mutton rolls are ready to store and even fry.
11. Now deep fry them in hot oil.
12. Serve it hot with coriander mint chutney or any dip of your choice.
13. Benefits of Cheese:

Cheese Can Prevent Osteoporosis

Cheese Can Have a Positive Effect on Your Dental Health.

Cheese Consumption Can Help You Gain Weight in a Healthy Way.

Cheese is the Best Dietary Source for Calcium.

Cheese is an Excellent Source of Protein.

Cheese is High in Vitamin B12.

1. Meat is low in saturated fats and has more of the recommended unsaturated fats. Goat meat also has lower levels of cholesterol compared to other meats. Low cholesterol and low saturated fat in the diet may help to decrease the risk of developing heart disease. Goats are a good source of high-quality lean protein.
2. Tips

\*You can marinate it for more than one hour also if you have more time.

\*Adjust chilli as you like spicy or less.

Cheesymuttonrolls,cheesymutton,cheesyrolls,muttonrolls,muttonrecipe,snackideas,muttonlover,cheeselover,eiduladha,bakraeid,bakraeidrecipe,cookingwithbenazir,homemade,easyrecipe,simplerecipe,delicious,tasty,healthyrecipes

https://www.youtube.com/embed/YGtN\_g1y2Do