



Buff Fry

Brand: Saffa

Range: Buff

Category: Super Starter/Dinner

Buff Fry is a traditional South Indian dish made with Buff, slow-roasted with a mixture of spices, curry leaves, and cooked in coconut oil. Tastes best when served with hot Rotis or Parottas.

Ingredients

For Marination

- 1 Kg Saffa Buffalo Meat
- 1 Tsp Turmeric Powder
- 2 Tbsp Kashmiri Chilly Powder
- 1 Tbsp Meat Masala
- 1 1/2 Tsp Garam Masala
- 1 Big Piece of Crushed Ginger
- 1 Full Crushed Garlic
- 1 Tbsp Salt Or As Required
- Curry Leaves

For Tempering:

- 1 tbsp Coconut oil
- Curry Leaves

Instructions

Step 1: Take the Saffa buffalo meat and wash it once. Prepare all ingredients.

Step 2: Marinate the pieces of buffalo meat with all other ingredients for marinating about 1 hour.

Step 3: Pressure cook the marinated buffalo meat with 3 cups of water for about 20 to 30 minutes or according to the meat. Open the pressure cooker and if there are any excess juices, cook till they dried up completely.

Step 4: Heat coconut oil in a pan and add pressure-cooked buffalo meat. Give it a good stir.



Step 5: Add Curry Leaves and cook on low flame until the buffalo meat becomes dry and crisp.
Serve it hot with Rotis!

*Thaw SAFFA® BUFFALO BONESLESS CUBES in the refrigerator before use for 4 hrs.