GOAT MEAT PEPPER SOUP

Ingredients

- Goat meat
- Curry
- Nutmeg
- Thyme
- Ginger
- Garlic
- Seasoning cube
- Water
- Salt
- Scent leaves.

Procedure

1. Wash the meat and cut into pieces.
2. Cook with seasoning cube, curry, thyme, pepper, nutmeg, salt and water for about 30 minutes.
3. After cooking, remove the meat and leave the broth.
4. Add pepper, shredded scent leaves to the broth and allow to steam for 7 minutes.
5. Bring it down and serve