

# Lamb/Chicken Biryani

## (Meat & Rice dish from the Mughals)



### Method

*Prepare the Garnish* - Melt the ghee in a pan. Add and fry the cashews until lightly golden and remove from pan and set aside. Add and fry the raisins until puffed and golden. Remove and set aside. In the same pan add and fry until golden the onion rings and set aside.

*Prepare the curry* - In the same pan add and seal well the lamb or chicken. Add and fry the ginger paste for a minute stirring well. Add the coriander and [Mudgeeraba Spices Lamb Biryani Masala](#) and fry well. Add the yoghurt and salt to the pan and mix well. Bring to a boil and simmer covered until tender. (Do not let the curry reduce you want it saucy so this will cook this liquid will cook the raw rice when the biryani is assembled).

*Assemble the biryani* - Using a large heavy based pan spread a layer of one of the soaked and drained rice. Then spread the curry over the top of this (liquid and all). Then spread a layer of ½ the fried onion rings from above. Top this layer with the 2<sup>nd</sup> lot of soaked and drained rice. Cover this with a layer of the remainder of the fried onion rings, the fried cashews and then the fried raisins. Sprinkle the saffron, water and milk over the top of the biryani. Bake covered with a heavy well fitted lid in a moderate oven until all the liquid is absorbed and the rice is cooked and fluffy (approximately 30-40minutes). Serve with Cucumber Raita and [Mudgeeraba Spices Punjabi Mango & Date Chutney](#).

### Ingredients

#### *Rice*

2 x 2 cups of soaked and drained basmati rice, soaked in separate bowls whilst preparing the below.

#### *Garnish*

250g ghee  
½ - 1 cup cashews  
½ - 1 cup raisins  
300g thinly sliced onion rings

#### *Curry*

1kg thinly sliced pieces of boneless lamb or chicken  
100g ginger paste  
30 g fresh ground coriander seed  
12.5g (1 tbsp.) [Mudgeeraba Spices Malabar Lamb Biryani](#)  
1kg yoghurt, whisked  
Salt to taste

2 pinches of Saffron soaked in ½ cup hot milk and 1 cup hot water.

