

Lamb Briyani



Serve 8

INGREDIENTS

- 1 kg lamb slice into big chunks
- 2 brown onions thinly sliced
- 1 1/2 tablespoon of minced garlic
- 1 1/2 tablespoon of minced ginger
- A handful of chopped coriander
- 1 handful of mint leaves
- 1 chopped green chili – (deseeded if you want a milder pilaf)
- 2 tablespoon of plain yogurt
- 3 tablespoon of oil
- 3 level teaspoon of salt
- Le' Spice Pilaf Whole Spice Mix
- 8 teaspoon of Le' Spice Pilaf Powdered Spice Mix
- 2 cups of Basmati rice (or long grain rice)
- 5 cups of water for the rice
- 1 cup of water for the lamb

METHOD

Washed the rice thoroughly by swishing it around under warm water to get rid of excess starch Drain the cloudy water
Do this 3-4 times until the water runs clear
Drain the rice then keep it aside
On a big pot bring the 5 cups of water to boil
In the boiling water add a drizzle of oil and from the Le' Spice Pilaf Whole Spice Mix add 1 cinnamon, 1 black cardamom, 3 green cardamom and 3 cloves
Let it boil for another 5 minutes
Add the rice and let it shimmer for around about 5 minutes or until the rice is half cooked.

Turn of the flame

Drain the rice into a colander - And Keep it a side

In a fry pan – deep fry the sliced onions until golden brown
Then drain well on a paper towel - Keep it aside for garnishing

In a deep cooking pot heat the oil

Add the chopped green chillies, crushed ginger

Keep stirring until the onion has become translucent.

Add the ginger – garlic paste

Keep stirring for another 1 minutes

Add the lamb pieces into the pot

Add the salt

Add 8 teaspoon of **Le' Spice Pilaf Powdered Spice Mix**

Cook the lamb until brown.

Keep adding water bit by bit to prevent the lamb from burning

After the lamb is lightly browned add 1 cup of water and let it shimmer on low heat until the water has evaporated

Add the yogurt and simmer the lamb in yogurt until you can see the oil is separated

Turn of the flame

Then in an oven proof dish - Layer the rice – lamb and the garnished

Separate the rice into 2 batches.

1st layer will be 1 portion of the rice

Add one layer of lamb on top of the rice

Garnished it with the fried onions, chopped coriander and mint - Then add another layer of rice - And another layer or fried onions and chopped coriander and mint

Cover the dish with aluminum foil

Put in the oven for 20 minutes at 180°C

After 20 minutes – turn off the oven – take the dish out

Let it rest on room temperature for another 15 minutes with the foil cover still on

Open the cover after 15 minutes.

Serve the Briyani on a plate served with Minted Yogurt and salad