

Cheat's Fish Biryani

Ingredients

- 2 tablespoons of Mama Dor's Prawn Masala spice blend
- 4 white fish steaks (hake, sea bream & sea bass work well)
- 2 tablespoons extra virgin olive oil
- 1 medium onion, diced
- 2 tablespoons tomato puree
- 2 cups basmati rice, washed & soaked
- Splash of lemon juice
- Splash of extra virgin olive oil for the rice
- 3 tablespoons crispy fried onions
- 2 knobs of unsalted butter
- Pinch of saffron added to half a cup of warm milk (when making the rice)

Method

Wash and pat dry the fish. Heat the oil in a large saucepan. Fry off the onion in the oil until brown. Then add the spice blend, the tomato puree, and a couple of tablespoons of tap water. Turn the heat to a low setting, and allow the paste to blend and cook, stirring continuously.

In the meantime, in a separate saucepan, bring 3 cups of water to boil with the splash of oil & lemon juice. Salt if you wish. Once boiling, drain the basmati rice and add to the boiling water.

Keeping the lid off, leave to boil on a high heat until 80% of the water has been absorbed, and the rice is mostly cooked. Drain the rice and set aside.

Now, back to the fish. Add the raw fish to the masala sauce and stir once. Carefully add the drained rice on top. Do not stir in; instead just carefully flatten the rice so it's evenly distributed across the top. Top with the fried onions, and butter. If you want to add a little extra colour to the rice, pour over the saffron milk all over the rice.

Cover with a tightly sealed lid (top with a sheet of foil, then add a lid to give an extra seal). Leave to infuse on a very low heat for 30 - 45 mins. Serve by digging in vertically ensuring you have plain rice, rice flavoured by the curry, and of course the curry itself.