



Cheat's Lamb Biryani (Serve 4)

Ingredients

2 tablespoons of Mama Dor's Karahi Lamb spice blend
500g lamb shoulder, cubed
One large onion, diced
Two fresh chillies (optional)
Two tablespoons natural yoghurt
Two tablespoons vinegar
Two tablespoons extra virgin olive oil
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
(Optional) Pinch of saffron added to half a cup of warm milk (when making the rice)

Method

Create a paste using the spice blend, yoghurt and vinegar. Add the lamb and leave to marinate for at least two hours.

In a large saucepan brown off the onion with chillies (if using) and the olive oil. Once browned off, add the lamb mixture (add a little water if it feels a little dry). Give it a good stir, cover and turn to a low heat. Cook for 2-3 hours, stirring occasionally. The sauce will become thick and the lamb beautifully tender.

When the lamb is mostly cooked, 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. Drain the rice and carefully add it on top of your cooked curry. 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.