



KEEMA BIRYANI

Ingredients:

2 tablespoons Mama Dor's Gujarati Chicken Masala Spice Blend
500g mince (I use chicken mince)
500g passata
1 large onion, finely diced
2 tablespoons extra virgin olive oil
2 cups basmati rice, washed and soaked
2 tsp salt
Small can sweetcorn, drained
Handful frozen peas
50g butter

Method:

In a deep saucepan, dry fry the mince until cooked. Transfer to a plate and in the same saucepan, fry the onion in the olive oil until golden brown. Once brown, turn the heat down and add the passata and spices, and cook slowly until the sauce is glossy with pockets of oil bubbling. Add the mince, stir well and cover. Leave to infuse for 15-20mins.

While the keema (mince) is cooking, in a separate large saucepan, boil 3 cups of water with the salt. Once boiling, add the sweetcorn, peas and the rice (drained). Cook on a high heat for 5mins until most of the water is absorbed. Drain the rice and use the same saucepan to layer your biryani.

To do this, add half the rice and all of the keema curry. Follow with the rest of the rice. Finish off by adding the butter. Cover tightly and leave on a low heat to infuse for about 30mins. Check it's done by taking off the lid and seeing steam!

Serve with a dollop of natural yoghurt and fresh chillies.