



CHICKEN BIRYANI (Made with the Gujarati Chicken Masala spice blend)

Heat Rating: Mild

Serves 4-6

Ingredients:

2 tablespoons of Mama Dor's spice blend
600g chicken (thigh works best)
300g natural yoghurt
2 tablespoons tomato puree
1 large onion, diced
2 tablespoons extra virgin olive oil
2 cups basmati rice, washed and soaked
2 tsp salt
6 eggs, hard boiled, peeled and cut in half
250g puy lentils, cooked
50g butter

Method:

Make a paste by mixing the Mama Dor's Spice Blend with the yoghurt and tomato puree. Add the chicken and mix thoroughly. Marinate for at least two hours, ideally overnight. In a deep saucepan, fry the onion in olive oil, until golden brown. Add the chicken and marinade sauce and mix well. Reduce heat, cover and leave to cook for 30-40mins, until the chicken is cooked through. Stir occasionally. Once cooked, take off the heat and leave to cool a little.

While the chicken is cooling, in a separate large saucepan, boil 3 cups of water with the salt. Once boiling, add the drained rice. 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, half the lentils and then all the veg mix. Follow with the rest of the rice and lentils. Finish off by layering the eggs and the butter on top. 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 raita and side salad of cucumber salad.

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