



## LAMB BIRYANI

Heat Rating: Mild

Serves 4-6

### Ingredients:

- 2 tablespoons of Mama Dor's Lamb Biryani spice blend
- 500g lamb shoulder, cubed
- 1 large onion, diced
- 2 fresh chillies (optional)
- 2 tablespoons natural yoghurt
- 2 tablespoons tomato puree
- 2 tablespoons vinegar
- 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:

Create a paste using the Mama Dor's spice blend, yoghurt, tomato puree and vinegar. Add the lamb and leave to marinate for at least two hours. In a large deep frying pan, brown off the onion with chillies (if using) and the olive oil. Once browned off, add the lamb mixture with about  $\frac{1}{2}$  cup of tap water. Give it a good stir, cover and turn to a low heat. Cook for 2-3 hours, stirring occasionally. Once the lamb is tender, take off the heat and leave to cool a little.

While the lamb 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 lamb mix. Follow with the rest of the rice and lentils. Finish off by layering the eggs on top, and 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 raita and side salad of cucumber salad.

**Top Tip:**

When you come to layering the biryani, line the bottom of your pan with thinly sliced potatoes; this will prevent any burning of the rice.

Mama Dor's Kitchen  
[www.mamadorskitchen.co.uk](http://www.mamadorskitchen.co.uk)  
[hello@mamadorskitchen.co.uk](mailto:hello@mamadorskitchen.co.uk)  
07834 117272  
[fb.me/mamadorskitchen](https://fb.me/mamadorskitchen)