

## Moghul Briyani Recipe

### (Indian Rice Recipe)

**Ingredients:** Serves 12-14, Oven: Preheat to 160-170°C

1 x 2 kg (4 lb) leg of lamb, boned  
5 tablespoons ghee  
3 large onions, peeled and sliced  
6 cloves garlic, peeled and chopped  
1½ tablespoons finely chopped fresh ginger  
6 tablespoons curry powder or paste  
4 teaspoons salt  
2 tablespoons lemon juice  
1 teaspoon garam masala  
1 teaspoon ground cardamom  
2 fresh red chilies  
½ cup chopped fresh mint  
4 ripe tomatoes, peeled and chopped  
3 tablespoons chopped fresh coriander leaves  
yakhni pilau (please refer more Indian Recipes)  
1 tablespoon extra ghee

#### Method:

**Lamb Savory:** Trim all excess fat from lamb and cut lean lamb into large cubes. Heat ghee in a saucepan and fry the onion, garlic and ginger until soft and golden. Add curry powder and fry 1 minute longer, then add salt and lemon juice. Add cubed lamb and fry, stirring constantly, until it is thoroughly coated with the spice mixture. Add garam masala, cardamom, whole chilies, mint and tomato. Cover and cook over a very low heat for approximately an hour, stirring occasionally. When lamb is tender and gravy very thick and almost dry turn off heat and remove whole chilies. Sprinkle with chopped coriander leaves.

**Yakhni Pilau:** Double all quantities and leave cooking times the same. Make a strong stock using lamb shanks. Measure 8 cups stock. When pilau is cooked, allow to cool slightly. Melt extra ghee in a large ovenproof casserole and put in one-third of the pilau, packing it in lightly. Spread half the lamb savory over, taking it right to the edges of the casserole. Cover with half the remaining pilau. Repeat layers. Put lid on casserole and put in a moderately slow oven for 20-30 minutes. Leave briyani in the dish or turn out on a large serving tray.

To serve, garnish as for pilau. For special occasions, add blanched pistachio nuts and edible silver leaf to the garnish in traditional Indian style.