

# Lamb Biryani



DIETARY:  
Contains Nuts, Gluten Free

## MAKING THIS RECIPE

### Ingredients

Milk - 50ml / 2 fl oz, warmed  
Saffron Threads - 7 to 8  
Ghee (or oil) - 4tbsp  
Onions - 3 finely chopped  
Garlic Cloves - 4, crushed  
Root Ginger, chopped - 5cm  
Biryani Spice Blend - 4 tsp  
Lamb - 4 portions, diced  
Basmati Rice - 4 portions  
Yogurt - 250ml / 10 fl oz

### Method

- 1) Mix milk and saffron, put aside to infuse.
- 2) Heat a little ghee (or oil) in a pan and, over low heat, fry one onion until very dark & crispy. Meantime, in another pan, heat remaining oil and stir-fry rest of onions, garlic, ginger and 3tsp Biryani Spice Blend until golden.
- 3) Stir in the lamb for 2 minutes, put all in a covered casserole dish and in oven at 180°C / 350°F / GM 4 for 30 minutes. Meantime cook the basmati rice with remaining Biryani Spices.
- 4) Remove the lamb mix from the oven, add the yogurt and put all in a separate bowl. In the casserole, put a layer of cooked rice, then a layer of meat and half the saffron milk. Repeat with alternate layers, ending with a rice layer. Add remaining saffron milk, cover and put in oven for 30 mins.
- 5) Leave to stand for 10 mins, add salt to taste and serve hot with the crispy onion on top (serves 4).

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## Other recipes



**Bakso (Indonesian Meatball And Noodle Soup)**  
INDONESIAN

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**Lentil And Sweet Potato Soup**  
INDIAN

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**Sayur Lodeh (Indonesian Vegetable Soup)**  
INDONESIAN

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