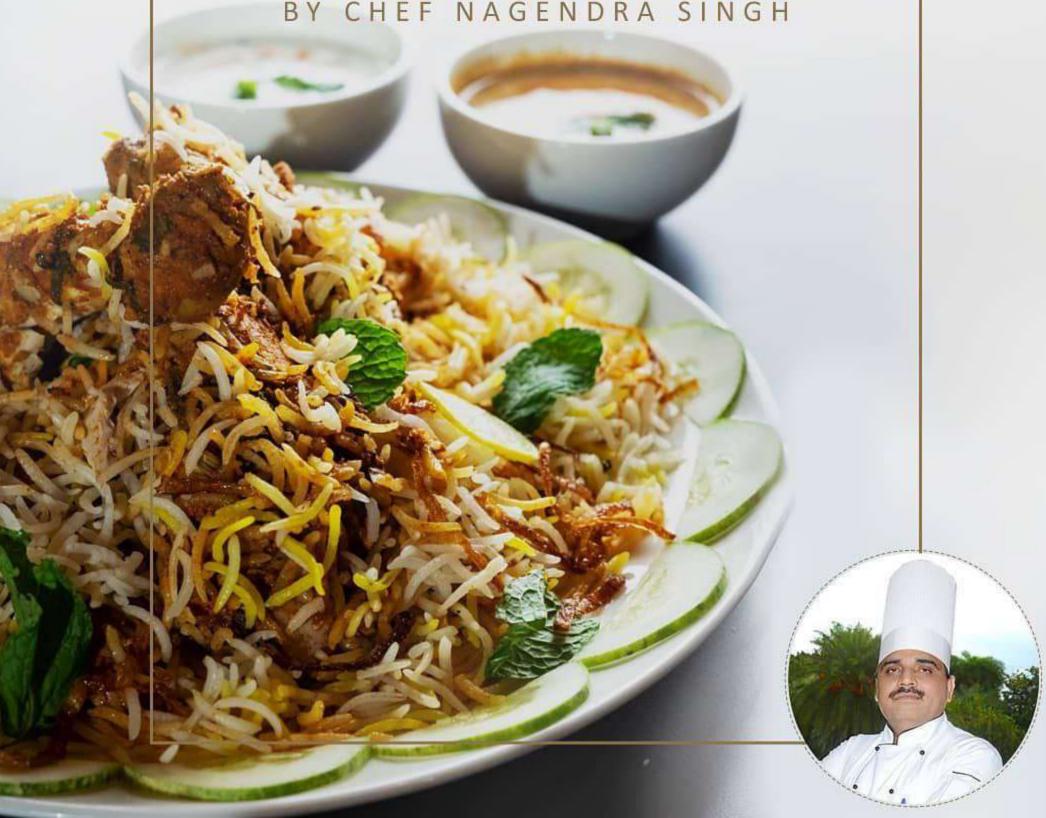
GOSHT QUORMA-DUM BIRYANI BY CHEF NAGENDRA SINGH





INGREDIENTS

LAMB (CURRY CUT) - 800 GMS

GHEE - 125 GMS

GREEN CARDAMOM - 6 NOS

BLACK CARDAMOM - 3 NOS

CINNAMON STICK - 2 PIECES

CLOVE - 5 NOS

BAY LEAVES - 3 NOS

ONIONS (SLICED) - 200 GMS

GINGER PASTE - 30 GMS

GARLIC PASTE - 30 GMS

CORIANDER POWDER - 10 GMS



INGREDIENTS

RED CHILLI POWDER - 8 GMS

SALT - TO TASTE

CURD (WHISKED) - 80 GMS

MACE + GREEN CARDAMOM

POWDER - 10 GMS

SAFFRON - 0.5 GMS

MILK - 100 ML

KEWDA - 2 - 3 DROPS

RICE (BASMATI) - 300 GMS

LEMON JUICE - 10 ML

SUGAR - A PINCH

FOR GARNISH

FRIED ONIONS - 20 GMS

ALMOND FLAKES - 10 GMS



PREPARATION

Wash & soak the rice for 30 minutes & drain.

Dissolve saffron in lukewarm milk.

Peel and slice onions, fry 1/4 of the onions & preserve the rest.

METHOD OF COOKING

Boil the rice in separate handi with cardamom & clove and drain.

Heat ghee in handi, add green cardamom, black cardamom, clove, bay leaf, cinnamon. Sauté over medium heat until they crackle.

Add the meat pieces & stir for 5 minutes. Then add sliced onions, ginger garlic paste, red chilli powder, salt, water (enough to cover meat pieces). Bring to boil and simmer until the lamb is tender (approx. 30 mins).

When water reduces, add coriander powder and curd and cook for 15 mins, till fat leaves the masala. Add water to make a thick gravy consistency and bring it to boil.

Now adjust the gravy with salt, red chilli powder, milk, sugar, lemon juice, kewda and mace and green cardamom powder.

LAYERING

Take a thick bottom pan. Add half the gosht quorma with little gravy. Now top it up with half of the rice. Sprinkle saffron over the rice. Now layer with balance gosht/gravy and finally with rice.

Cover handi with a lid and seal with atta dough.

Heat a flat pan/tawa on slow heat. Once hot, place your biryani pot on top of the tawa and let it cook for 20 minutes on lowest heat (dum).

Scoop out the biryani from the bottom of the pan so that each serving has both the gosht and the rice.

Garnish biryani with fried onions, almond flakes and ginger juliennes and serve with burani raita.