

# 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

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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.

