

hyderabadi biryani



ingredients

4 brown onions, thinly sliced
1 tsp salt
½ cup vegetable oil combined with
½ cup unsalted butter, melted
1½ cups plain whole-milk yoghurt
1 cup fresh mint, chopped
1 cup fresh coriander, chopped
6 fresh green chillies, chopped
1½ tbs fresh ginger, finely grated
1½ tbs nilgiri's garam masala
1½ tbs turmeric, ground
2 tbs chillie powder
1½ tbs fresh garlic, crushed
1 kg boneless lamb shoulder, diced
pinch of saffron threads, soaked in 2
tbs hot milk for 10 minutes
1kg basmati rice, rinsed and soaked in
cold water for 20 minutes
juice of 1 lemon, to serve

"crust"

3 cups wholemeal flour
1 cup tepid water

preparation time: 45 minutes
Cooking time: 60 minutes
chilli rating: medium

difficulty Level: high
Serves: 8~10 as a main

method

Mix the sliced onion with the salt. Set aside for 10 minutes.

In a deep, oven-proof saucepan, heat the oil and butter mixture gently. Add the onion mixture and cook, uncovered, stirring frequently, until the onion is golden-brown. Strain the cooked onion, setting aside the remaining oil and butter mixture.

To make the 'crust', in a medium-sized bowl, combine the flour with the water to form a soft dough (add more water, if needed). Knead the dough in the bowl until smooth. Cover and set aside.

In a large bowl, mix the yoghurt, chopped mint, coriander and chillies and add the ginger, garam masala, turmeric, chilli powder and garlic. Add the cooked onion, lamb and saffron mixture. Transfer the lamb mixture to a deep, oven-proof saucepan.

Drain the rice and place in large saucepan with enough boiling water to cover. Season with salt. Bring to the boil over a high heat and cook, uncovered, for 7 minutes. Drain and spread over the lamb mixture, Pour the oil and butter mixture over the top. Roll the crust into a thin sausage-shape and place around the top edge of the saucepan, then place a lid on top of the crust to seal firmly.

Place the saucepan over a medium-high heat for 5 minutes, then transfer to a 240C oven. Reduce oven to 180C and cook for 40 minutes. Remove and rest for 15 minutes before breaking away the crust. Serve straight from the saucepan and drizzle over the lemon juice, to serve.