

CAPE MALAY POTATO AND LAMB BRIYANI



Serving: 4

Cooking Time: 45 minutes

Prep Time: 15 minutes

INGREDIENTS

- Salt, to taste

- 1kg lamb, cut into small pieces
- 1 onion, finely chopped
- 15ml (1 tbsp) ginger, finely chopped
- 1 garlic clove, crushed
- 5ml (1 tsp) ground cumin
- 10ml (2 tsp) ground coriander
- 2 stalks curry leaves
- 2 tomatoes, grated
- 125ml (½ cup) amasi (sour milk)
- 8 small potatoes, quartered
- 120g basmati rice, par boiled
- 15ml (1 tbsp) turmeric

INSTRUCTIONS

1. Season the lamb and set aside.
2. Sauté the onion in a little oil for a few seconds, add the ginger, garlic, cumin, coriander and curry leaves and cook over low heat for 2 minutes.
3. Add the chicken pieces and continue cooking for a further 5 minutes. Next add the tomato, sour milk and simmer for 30 minutes.
4. Bake the potatoes until they are just soft and then add them to the chicken mixture, repeat ending with a layer of rice.
5. Dissolve the turmeric in boiling water and pour over the rice. Cover and cook until the rice is completely cooked. Keep the lid on until the rice is done. Sprinkle with chopped coriander and sliced chilli.