



Pressure Cooker Lamb Kacchi Biryani

Serves 4

Shopping list for the marinade:

- 1 medium sized piece raw papaya (helps to tenderise the meat)
- 1 cup yoghurt
- 1 medium size piece of ginger
- 2 to 3 garlic cloves, chopped
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 green chillies
- 750g boneless lamb, chopped in to cubes.

Shopping list for the biryani:

- 2 tablespoons ghee
- 2 brown onions, thinly sliced
- 3 – 4 bay leaves
- 1 large cinnamon stick, broken in to pieces
- 4-5 cardomom pods
- 1-2 star anise
- 1 teaspoon salt
- 4 baby potatoes, peeled and quartered.
- 1.5 cups basmati rice, washed and drained
- 1.5 teaspoons garam masala
- 1 teaspoon saffron strands
- Slivered almonds to serve
- Coriander leaves to serve
- Sliced boiled egg to serve

Method:

In a blender add the papaya, yogurt, ginger, garlic and salt and blend into a smooth paste. Mix in the lamb and set aside overnight. (The longer the better here as the marinade will help to tenderise the lamb).

Place your pressure cooker over medium/low heat. Add the ghee, then add the onions and cook until they soften and turn golden.

Set half of this aside. Add the lamb and mix well

Add the bay leaves, cardamom, star anise, salt, potatoes and lamb

Add in the rice and Garam Masala powder.

Add in 2 and $\frac{3}{4}$ cups of water along with the saffron and nuts, then cover the pressure cooker and cook on high for 10 minutes.

Remove from the heat and allow the pressure cooker to cool for 10 minutes, or until cool enough to open the lid.

Sprinkle with coriander, sliced boiled eggs and the remaining onions and serve!

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