



Korma Pulao

Aromatic rice layered with lamb

Ingredients

Ingredients	Quantity	Ingredients	Quantity
Basmati rice, washed in a	2 cup / 400 gm	Almonds (badam), blanched, peeled	1 tbsp / 15 gm
Number of changes of water,		Poppy (khushkhush) seeds	½ tbsp
Soaked in enough water to		Sesame (til) seeds	½ tbsp
Cover for 30 minutes, Drained		Coriander (dhaniya) seeds	1 tsp / 2 gm
Lamb, assorted pieces	600 gm	Salt to taste	
Grind to a paste:		Turmeric (haldi) powder	½ tsp / 1 gm
Garlic (lasan) paste	1tbsp / 18 gm	Refined oil	½ tsp / 100 ml
Ginger (adrak) paste	1 tbsp / 18 gm	Onions, sliced	¾ cup / 90 gm
Red chilli powder	1 tsp / 2 gm	Yoghurt (dahi)	½ cup / 100 gm
Coconut	½ tbsp / 2 gm		

Method

1. Mix the lamb with the ground paste.
2. Heat the oil in a deep pan; add the onions and sauté till light brown. Add the lamb and mix well. Reduce heat and add yoghurt. Continue to cook until the yoghurt is absorbed and the lamb is brown in color. Add just enough water so that very little remains when the lamb is almost tender and the oil rises to the surface. Remove the pan from the heat. Keep aside.
3. Bring 3 ½ cups water to the boil and then add the drained rice and salt. Stir to mix well. Bring back to the boil; reduce heat, cover and cook until the water is absorbed and the rice is almost done.
4. Grease a deep ovenproof pan. Layer the rice and lamb, beginning and ending with the rice. Spread a slightly moist cloth on the rice and cover with a tight-fitting lid. Put the pan in a preheated oven (170 C / 325 F) for 10-15 minutes.