

Korma Pilau Recipe

(Rice with Spiced Lamb in Yoghurt Recipe)

Ingredients: Serves 6-8

1 quantity korma
1 quantity pilau using lamb stock or water in place of chicken and cooking rice for 15 minutes only

Extra ingredients:

¼ teaspoon saffron strands
¾ cup hot milk
2 tablespoons rose water or few drops rose essence
3 drops kewra essence, optional ghee
slices of firm ripe tomato
1 cucumber, thinly sliced
1 onion, thinly sliced
2 fresh green chilies, thinly sliced
3 hard-boiled eggs, sliced or quartered
3 tablespoons slivered fried almonds

Method:

Prepare korma. While pilau is cooking soak the saffron strands in the hot milk and press to diffuse as much as possible of the yellow color. Mix in the flavorings. Grease a large ovenproof casserole with ghee and arrange pilau and lamb korma in layers. Sprinkle each layer of rice with the saffron and milk mixture. Finish with a layer of rice. Cover the casserole and cook in a slow oven 150°C for 30 minutes. Garnish top with the remaining ingredients and serve hot. Alternatively, cook pilau for full 20 minutes. Remove two-thirds of the rice from pan in which it was cooked, sprinkle the rice left in the pan with a third of the milk. Put in half the lamb korma, spreading it to sides of pan. Cover with half the rice, sprinkle rice with half the remaining milk. Make a layer of the remaining korma and cover that with the rest of the rice. Sprinkle remaining milk over, cover tightly and leave on very low heat for 25-30 minutes. In India they put coals on the lid of the degchi.