

NAUGHTY GOAT CURRY BIRIANI

WHAT YOU'LL NEED:

 SERVES: 6

THE CURRY:

- 1 kilo of goat meat – goat leg
- 1 ½ tablespoon chopped garlic
- 1 ½ tablespoon chopped ginger
- 1 tablespoon cumin powder
- 1 tablespoon coriander powder
- 1 teaspoon chilli powder
- 1 teaspoon turmeric
- 4 red onions sliced
- 1 bunch fresh coriander
- 2 tablespoon freshly ground garam masala
- 1 tin chopped tomatoes
- 3 fresh salad tomatoes
- 2 carrots, long sliced
- 1 fresh green chilli
- ½ tablespoon salt
- 4 tablespoon of rapeseed oil
- 1 tablespoon fresh cumin seeds
- 2 bay leaves
- 2 sticks of cinnamon
- 1500ml room temperature water

THE RICE:

- 500g basmati rice
- 750ml water

TO SERVE:

- 1 onion
- Bunch of fresh coriander

RAITA:

- 250ml natural yoghurt
- ½ cucumber grated or finely chopped
- 1 chopped onion
- Pinch of salt

-  Wash the goat in water
-  Chop the goat into chunks
-  Add 2 tbsp of the rapeseed oil into a frying pan
-  Once the oil has heated, add the cumin seeds and roast for 1 minute
-  Next add the goat and allow it to sear to be brown on the outside
-  Straight after adding the goat, add the garam masala, garlic and ginger
-  Stir for 5 minutes and then add the chopped tomatoes, fresh tomatoes, chilli, carrots and onions
-  Next add the water, bay leaves and cinnamon
-  Put on low heat and simmer for an hour and a half until you have a thicker sauce
-  Whilst the curry cooks, boil the rice in water until cooked

 Whilst the rice cooks, fry both of the chopped onion until it starts to brown, then put aside

 Next make your raita, mixing together half the cooked onion, yoghurt, cucumber and season to taste

 Once the curry has thickened, you can begin to layer a pot in the following order:

Rice, curry, rice, curry, rice

 **Note:** All layers of rice should be thicker than the layers of curry, except for the last layer which should be thinner – Garnish with the fried onion and chopped fresh coriander and serve with the raita

