

## Mutton Masala Briyani

### Ingredients:

- 2kg Mutton(Can substitute with beef pieces)
- Fresh thyme
- Fresh mint
- Fresh coriander
- fresh chilli
- Dry Briyani mix(jeera, cumin, cinnamon sticks, bay leaf, star aniseed)
- maas 750ml
- Spice Mix from Thornleigh
- 2x large onions sliced in circles
- 5x potatoes cut in halves
- lentils half a cup
- 6 cup rice half cooked
- crushed fresh ginger and garlic(2 tsp)
- butter 200g

### Instructions:

1st- In a dish add cut up Mutton pieces, Spice mix, Crushed ginger and garlic, some fresh thyme, fresh coriander, fresh mint, fresh chilli sliced down the Centre, dry briyani mix, salt to taste and 750ml maas(sour milk) mix together and leave aside to marinate(Overnight marinate is the best).

2nd: fry sliced onions until golden brown

3rd: deep fry cut potatoes until soft(add salt once fried)

4th: boil lentils until half cooked

5th : boil rice until half cooked

6th: in a large pot add some oil, then add the marinated Mutton allow to cook until the meat is soft. Then add fried onions level it out, add lentils levelled out, add fried potatoes, and on top of all add the rice. Add butter over the top. Cover the pot with a foil & Lid to allow it to steam cook at 180°C in the oven for an hour.

Best Paired with Thornleigh Merlot