



This is by far the best biryani recipe you will ever have! My goat biryani recipe will be your family favorite today henceforth <3



Ingredients

500g of goat meat	5 cloves of garlic, minced
50 ml of plain yoghurt	2 tablespoons of cooked red onions
1/2 a teaspoon of turmeric	Red onions, thinly sliced
1/2 a teaspoon of black pepper	1 tomato, grated
1/2 a teaspoon of cardamom powder	1 tablespoon of tomato paste
1/2 a teaspoon of cinnamon	Salt to taste
1 teaspoon of cumin	1 1/2 cups of basmati rice
1/2 a teaspoon of dried thyme	5 cardamom pods
1/4 teaspoon of chili flakes	3 whole cloves
1/2 a lemon, juiced	1/2 a teaspoon of whole cumin
Raw pawpaw, grated	Food color (any color of your choice)
1 teaspoon of grated ginger	

Method

First things first, you have to marinate your meat! Place your goat in a container. To it, add the plain yoghurt, the spices, chili, thyme, garlic ginger and lemon juice. Mix it all up then add the cooked onions. Give it a final mix and once combined, cover and allow to marinate overnight.

Once marination is done, next step is to cook the meat which will be the star of the biryani. Add some onions to the sufuria and cook them until browned. Add your tomatoes and tomato paste and cook until thickened. Add the marinated goat meat along with all the contents of the marinate + 1 cup of hot water to allow the meat to cook through. Add some salt, mix it all up and cover and allow to cook until tender.

As that is going, get started on your rice:

Put your water to boil, then add some salt and oil. Throw in your whole spices (clove, cumin, cardamom) and once the water has come to a boil, add the rice.

Allow the rice to cook and once it is 3/4 way done, add your food color to half or 1/3 of the rice. Mix it into only that section, leaving the rest of the rice white. Cover the rice with a lid, turn down the heat to low and allow it to finish cooking. Once cooked, mix it all up.



After everything is done, both the rice and the stew, serve and garnish. I garnished my stew with onion chives, however dania would work just fine <3



SERVE WITH: tea/milk/coffee

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/mango-plum-nicecream/>