

Lamb Biryani

Ingredients

- 1 tbsp butter or ghee – **India at Home**
- 1 brown onion, finely chopped – **Market Place**
- 1 tbsp finely grated ginger – **Market Place**
- 2 cloves garlic crushed – **Market Place**
- 1 long green chili, seeded and finely chopped (optional) – **Market Place**
- 1.5 tsp ground cumin – **India at Home**
- 1.5 ground coriander – **India at Home**
- 1 tsp ground turmeric – **India at Home**
- 500 gm lamb mince – **Market Place Halal Butcher**
- 2 cups basmati rice – **India at Home**
- 3 cups chicken stock – **Dandenong Grocery Market**
- 1.5 cups frozen peas – **Dandenong Grocery Market**
- 2 Lebanese cucumbers – **Market Place**
- 1 cup toasted or roasted cashews – **Dandenong Grocery Market**

Methods

1. Melt the ghee and add onion. Caramelize onion on medium heat. Add spices and stir to release aromas. Add lamb and cook for 5 mins until browned.
2. Add rice and stir to combine. Pour over stock and bring to the boil. Reduce heat to low and let cook covered for about 12 minutes and then sprinkle peas over and let sit covered for 5 mins.
3. Serve with a bit of yoghurt with cucumber, lemon juice and mint in it to add a refreshing element.

So easy but so delicious!

Vegetarian Biryani

Ingredients

1 tbsp	Vegetable Oil – India at Home
1	Onion, chopped – Market Place
2	Tomatoes, diced – Market Place
1 in	Cinnamon Stick – India at Home
1	Carrot, diced – Market Place
2 cups	Cauliflower, florets – Market Place
1	Green Pepper, diced – Market Place
1/2 cup	Peas – Dandenong Grocery Market
3/4 cup	Chickpeas – India at Home
1 cup	Basmati Rice – India at Home
600ml	Vegetable Stock – Dandenong Grocery Market
50g	Paneer, cubed and lightly fried – India at Home
1 cup	Mixed fruit and nuts – Dandenong Grocery Market
2	Bay Leaves – Dandenong Grocery Market
6	Black Peppercorns – Dandenong Grocery Market
5	Cloves – Dandenong Grocery Market
5	Cardamom Pods – Dandenong Grocery Market
	Salt, to taste

Method

1. Heat the oil and fry the onion until golden. Remove and reserve half the onion.
2. Add the tomato to the pan, stir in the spices and cook for about 5 minutes until spices become fragrant.
3. Add the vegetables and salt, cover and simmer for about 5 minutes.
4. Stir in the rice and stock, bring to the boil then simmer gently for 5 minutes.
5. Add the paneer and nuts and mix well. Cover and simmer for a further 5 minutes until all the liquid has been absorbed.

Sweet Corn Vada

Vada is a popular Indian way of saying 'a yummy crispy fried snack'. There are all sorts of Vada from India including sweet and savoury with many different flavours. This one is made with sweet corn and some spices. It is vegan and gluten free, so it can suit many people.

Ingredients

1.5 cups of sweet corn kernels – **Dandenong Grocery Market**

2 tbsp grated carrot – **Market Place**

1/2 medium red onion finely chopped – **Market Place**

1 tbsp finely chopped Ginger – **Market Place**

1 green chilli finely chopped (optional) – **Market Place**

1 tablespoon finely chopped coriander – **Market Place**

1/4 tsp finely ground turmeric – **India at Home**

2-3 curry leaves finely chopped – **India at Home**

1/4 cup besan flour – **India at Home**

1/4 cup rice flour – **India at Home**

1/2 tsp salt

Oil for frying (sunflower, vegetable or canola are all perfectly fine)

A chutney of choice as a condiment if desired – **India at Home**

Method

1. Place all ingredients in a bowl and mix well with hands. Keep mixing until you get a dough that you can roll into balls. Roll into little balls about 3 cm wide and then pat down into patty.
2. Fry in hot oil until golden brown. You can fry a few at a time and use a slotted spatula to move them around.
3. Remove onto a paper towel. Let cool a little and then dip into chutney and enjoy.

Milk Burfi Pistachios

Ingredients

2.5 cups milk powder – **Dandenong Grocery Market**

3/4 cup sugar – **Coles/Woolworths**

1 cup milk – **Coles/Woolworths**

1/4 cup Ghee – **India at Home**

1 tsp of an essence like vanilla, rose water or citrus rinds – **India at Home**

Method

1. Whisk milk powder, sugar and milk together until smooth consistency . Will look like a pancake batter consistency.
2. Place in non-stick frypan on a medium heat , add the ghee and mix well with a spatula . Keep mixing over heat for about five minutes when it will begin to thicken. Keep mixing over heat and scraping down the sides until it binds and becomes like a dough.
3. Take off heat and pat into a paper lined baking dish approximately 20cm square. Pat down flat and top with pistachios. Pat them into the mixture and chill for 1 hour before cutting into little squares of rectangles approximately 2-3 cm long.

Enjoy with a cup of tea or coffee.