

# IRAQI QUZI BIRYANI

## Ingredients

Lamb shoulder, 2 kg

2 teaspoons salt

¼ teaspoon lemon salt

Half a teaspoon of black pepper

Quarter teaspoon nutmeg small

Half a teaspoon of hal

Half a teaspoon of cinnamon powder

Quarter teaspoon of black Indian lemon

Quarter of a teaspoon of cloves

Half a teaspoon of kebab spice

Half a teaspoon of turmeric

5 tablespoons vegetable oil

2 tablespoons white vinegar

4 garlic teeth

vegetables:

Carrot/zucchini/garlic/onion/potato

Biryani Filling:

2 potatoes

2 carrots

150 grams of peas

150 g vermicelli

Half a cup of raisins

Teaspoon salt

3 teaspoons of biryani spices

a teaspoon of sugar

Vegetable oil

Almonds as desired

For rice:

5 cups of Kabsa rice

tablespoon of ghee

2 tablespoons vegetable oil

2 teaspoons of biryani spices

Teaspoon salt

## Ingredients

Water (one and a half cups for each cup of rice)

## Directions

To season the meat and application: We put the shoulder of the lamb in a tray, then put in a bowl salt, lemon salt (citric acid), black pepper, nutmeg, cardamom (ground), cinnamon, black Indian lemon, cloves, kebab spice (syrup pepper), Turmeric, vegetable oil, white vinegar, garlic (chopped), then mix all the ingredients and add them over the meat, then we grease the marinade well with the meat, then we cut the vegetables and put them in the oven tray and add a little water to them, then we wrap the meat well in paper Butter first, then in tin foil, then put a net over the vegetables and put a piece of meat on it, then we put the tray in the oven (temperature 180 and put the tray in the middle of the oven) for 3 hours - 3 and a half hours. To prepare the biryani filling: In a pot on the fire we put ghee and vermicelli and roast the vermicelli until we get a golden color, then add the carrots (chopped) and roast it a little, then add the water (a cup and a half of water) and salt, the previous biryani spices (3 teaspoons) From the meat seasoning spices), sugar, stir them a little, then reduce the heat and close the pot and leave them until they are done, then add the peas and salt and stir them a little, then remove the pot from the heat, and then add to them the raisins (fried currants in oil), potatoes (chopped, fried and salted Then move the ingredients. To prepare the rice: In a pot on the fire we put the ghee and oil, then add the rice (washed), then we roast the rice, then add the biryani spices (2 teaspoons of meat seasoning), salt, water, then stir all the ingredients and close the pot and leave it until Leveling (for about 10 minutes). Application stage: We put in the rice tray, then cut the vegetables, then a piece of meat in the middle, then add to them the filling of the biryani, add the roasted almonds, pomegranate and parsley (finely chopped), then the Iraqi biryani is ready.

**C H E F   O M A R**

Bon Appetit!