I R A Q I Q U Z I B I R Y A N I

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 Apetit!