

Biriyani Mullumbi

Ingredients

1 cup basmati rice
¼ tsp turmeric
¼ tsp salt
2 tbsp pistachios or cashews
1 tbsp currants
Big sprig coriander

1½ cups finely diced carrot
½ cup finely diced red capsicum
1 cup peas
1½ cups finely shredded kale
½ cup mushrooms diced small
1 can coconut cream
2 tbsp lemon juice

Mullumbi Spice Mix

1 tsp fennel seeds
1 tsp nigella seeds
1 tsp arjwain seeds
½ tsp cardamom powder
½ tsp cinnamon powder
¼ tsp turmeric powder or 1 tsp freshly grated turmeric
6 pepper corns
½ tsp chilli flakes
1 tbsp olive oil
2 tsp grated ginger
1 large garlic clove minced
1 tsp salt

Method

1. In a saucepan place the rice, turmeric, salt and two cups of water. Bring the rice to the boil then simmer for 8 minutes. Turn off the heat and let sit.
2. Meanwhile place the Mullumbi spice mix in a wok and fry on medium heat for 2 to 3 minutes. Then transfer to a blender with the lemon juice and ¼ cup water and blend until smoothish.
3. Add this back to the wok and throw in all of the veg except the mushrooms and add ½ cup water. Cook for 8 mins and then add the mushrooms for a further 3 mins or until all veg is cooked (but not overcooked). Add the coconut cream and simmer for a couple of minutes.
4. Toast the nuts until a little brown.
5. Layer half of the curry in a baking dish then top with half of the rice, then the rest of the curry then the rest of the rice. Sprinkle on the nuts and raisins and place in a 180°C for 10 minutes or until warmed through. Serve with the coriander garnish.



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