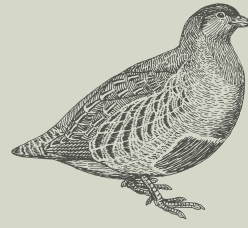


The end result



P A R T R I D G E B I R I Y A N I

Ingredients (serves 4):

- 2 partridge
- 2 cloves of garlic, peeled & minced with 1tsp of salt
- 4cm ginger, peeled & minced
- 1 ½ tsp mild chilli powder
- 2 tsp garam masala
- Juice of 1/2 lemon

For the sauce:

2tbsp olive oil, 1 onion, peeled & finely diced

2 cinnamon sticks, 2 bay leaves

5 cardamom pods, lightly crushed, 2tsp mild chilli powder, 2tsp garam masala

1tbsp fresh fenugreek leaves, finely chopped, a few curry leaves, 1 tbs nigella seeds

small bunch coriander chopped, 200g rice basmati, 400ml water



Instructions:

1. Cook the onions for about 8 minutes or until lightly coloured & softened.
2. Add the cinnamon sticks, bay leaves & cardamom pods & continue to fry for a further minute before adding in the chilli powder, garam masala & fenugreek leaves.
3. Stir & fry for one more minute. Cover in water & stir, cover in greaseproof paper with a hole in the middle. Meanwhile, fry the birds until coloured, season & sprinkle over spices. Sit on top of the greaseproof then pop the pan into the oven for 20 minutes.
4. Carve the birds, stir up the biriyani & warm the naan breads & brush with butter, sprinkle fresh coriander over.
5. Serve up your Biriyani with classic naan breads.

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