EUNICE POWER'S TURKEY BIRIYANI



By Irish Yogurts Clonakilty

Turkey Biriyani
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Method

- Melt the butter and olive oil in a large saucepan over a low heat. Stir in the onions and garlic and cook until soft, add the cumin and turmeric and cook for a minute, then stir in the turkey, rice, raisens, almonds and chillies if using. Cook for a minute. Pour over enough stock to cover the rice by 1cm.
- Cover with a moistened circle of greaseproof paper – this keeps in the steam and cooks the rice perfectly.
- Cover the pan and cook for 8-10 minutes. Remove from the heat and set aside, uncovered for 5 minutes.
- Garnish with a big handful of fresh coriander and pomegranate seeds, if you have some
- Meanwhile mix the Greek Yoghurt and mint sauce or fresh mint if you have it,
- Serve the Biryani with a large dollop of Greek yoghurt

Ingredients

- 50g butter
- 1 Tbsp olive oil
- 1 large onion finely diced
- 2 garlic cloves
- 2 green chilies (optional)
- 1 teaspoon ground cumin
- 1 teaspoon turmeric
- 400g cooked turkey – cut into chunks

- 200g Basmati Rice
- 3 Tbsp of Flaked almonds toasted
- 100g Raisins soaked in cold water
- 650ml hot chicken stock
- Handful of coriander
- Pomegranate seeds

To Serve

- 200g **Irish Yogurts Clonakilty Greek Style Natural Yogurt**
- 1 heaped teaspoon of mint sauce or better still fresh mint if you have some

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