

SHAAN - E – RAAN

One of the classic dishes at The Cinnamon Club, Vivek has done all the hard work for you, to create this beautifully tender lamb raan.



METHOD

1. Place the packet of lamb leg in a stock pot or a deep
2. cooking vessel and cover it with water.
3. Bring the water to boil, reduce heat and simmer for about
4. 20 minutes
5. Preheat an oven to 150°C
6. Remove the lamb from water and take it out of the packet
7. on to a roasting tray.
8. Cover the lamb with just enough nutmeg and pepper sauce and keep the rest of the sauce aside for basting.
9. Transfer the lamb into the oven and cook for around 20 minutes, basting with the remaining sauce every 5 minutes or so to prevent it from drying out.
10. Remove the lamb from the oven and check the inside temperature using a meat thermometer to record 75°C or above. Alternatively, insert a long skewer into the centre of the lamb, remove and touch the tip. It should be hot to touch.
11. Heat the black lentils in a small saucepan.
12. Reheat the biryani rice in a microwave for about 2 minutes or alternatively in a steamer for around 10 minutes.
13. Brush the saffron-honey glaze over the sheermal bread and place it under a hot grill for about 20-30 seconds.