

Around the world for £4 - ?D? is for Djibouti (Africa)

Ingredients:-

1lb Lamb Shoulder
2 ½ cups of Rice
5 Tomatoes, peeled, seeded and diced
1 tbsp Tomato Purée
1 Red Onion, sliced
1 White Onions finely chopped
4 cloves of Garlic, grated
¼ tsp Chilli powder
4 tbsp Oil
1 tsp Cumin
6 Cardamom Pods
2 pinches of Cinnamon
Salt
Coriander leaves

Method:-

Preheat oven at 350 F.
In a dutch oven, pan fry the meat over medium high heat. Brown on all sides without burning.
Add all the onions and sweat.
Add garlic, tomatoes, chilli peppers and tomato paste. Add salt and spices.
Cover everything with boiling water and put the dutch oven in the oven for 45 minutes.
Check the tenderness of the meat and continue cooking if necessary. Also check the liquid level and add water while cooking if necessary.

Remove the dutch oven from the oven and place on medium heat.
Add the rice to salted boiling water, cover and cook rice 15 minutes (5 minutes over medium heat then 10 minutes on low heat). Check the amount of liquid and add water to cook the rice if necessary. The rice should be slightly sticky and.
Sprinkle with Coriander leaves and serve hot.
Drain the rice and serve the Skoudehkaris over it with the Khamir as a side.

Khamir

1 ¼ cup (Gluten free) Flour
2 tbsp Sugar
1 tsp Baking powder
Pinch od Salt
1 Egg
¼ cup of Milk

Method:-

Mix all the dry ingredients.
Add the milk and Egg.
Blend into a smooth dough.
Roll out on a floured surface until ¾? thick.
Cut into squares
Fry on both sides.
Drain on kitchen paper.