

# Zurbian Adeni

## JEMEN

### **Preperation:**

*Chop the onions into long slices, then fry them with oil, until brown, and set aside to cook the Zurbian sauce together with the meat. Cut the meat into pieces (4 x 4 x 2 cm) and then fry it in the pot. Add the coarsely diced potatoes. To prepare the sauce put the yogurt, the fried onions, all the spices, the garlic, salt, in the mixer and mix them up. Add the sauce to the meat and the potatoes and let cook until meat and the potatoes get a brown color. Boil water, add the cardamom, cloves, cinnamon, salt and a little bay leave, and then add the rice for about 5 minutes. Add the rice to the rest of the ingredients and refine using the saffron.*

*The last step in the original recipe is to smoke the rice using flavored coal.*

### **Ingredients for 15 to 20 people:**

2 kg Rice, best is Mahmod Basmati Rice  
2 kg Potatoes (waxy)  
750 g Onions  
4-5 kg Lamb shoulder  
Oil  
1 kg Yoghurt  
1 Bulb of garlic  
100 g Fresh ginger  
200 g Raisins  
200 g Almonds  
0,5 g Saffron  
Spices (cumin, black pepper, cinnamon, cloves, bay leaf, coriander, cardamom)

#### *For the Sauce:*

0,5 kg Tomatoes  
Garlic  
Green fresh coriander  
100 g green chilli peppers  
Two lemons



**Contains allergens: Almonds, milk**