

# Sprinkles & SPICE

By Farzana Kumandan



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@sprinklesandspicect

## Seafood Breyani

### Ingredients (Serves: 6-8)

- 10 Crayfish tails
- 15 Prawns (shell on, head off)
- Half kg kingklip or any firm fish
- 4 Heaped tsp garlic (freshly always best)
- 1 Heaped teaspoon crushed chillies
- 2 tsp Jeera
- 2 tsp Koljana
- 3 tsp Tandoori spice
- 2 tablespoons Seafood masala
- 1 tsp Turmeric
- The juice of a half lemon
- 1 cup yoghurt
- Half cup freshly chopped parsley
- Salt to taste
- Add 1 Tin tomato puree.
- Add 2 Grated tomatoes.



### Method

Rinse and drain all seafood in the fridge, overnight (in a colander) to ensure all seafood has been thawed and no excess water. Marinate your seafood in all the above ingredients and refrigerate for at least an hour.

Braise 2 finely chopped onions and 15 curry leaves in 4 tablespoons butter or ghee.

Once golden and cook for 15 minutes on medium heat. Add your marinated seafood, tomato puree and tomato. After a 15 minutes, prep 4 cups rice (4 cups rice, cooked with 8 cups water and 4 level tsp salt. Bring to boil and drain)

Layer half your rice in an oven safe pot or a big black oven tray and add your seafood with your sauce over half the rice, leaving some curry behind.

Add the rest of rice add and top with some fried onions.

Pour over the remaining seafood and sauce over your rice and Garnish with saffron water and freshly chopped coriander.

Cover with a double layer foil and steam in the oven on 180degrees for 35-45min

\*\*Note you can steam your rice for a half hour on a low heat on the stove, but seafood usually draws water, to ensure your breyani is not soggy its best steamed in the oven.

After your rice is steamed. Fluff up your top rice with a fork.

Enjoy with some dhay, paaper or any of your favourite side dishes.



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