

# Korma egg biryani

15m prep | 40m cook | 4 servings ★ ★ ★ ★ ★



## 11 Ingredients

---

- 20g butter
- 1 tbsp olive oil
- 2 brown onions, halved, thinly sliced
- 2 tbsp korma curry paste
- 2 garlic cloves, crushed
- 2 tsp finely grated fresh ginger
- 1 1/2 cups Basmati rice
- 3 cups Massel chicken style liquid stock
- 4 eggs
- 1 tomato, halved, seeded, coarsely chopped
- 1/3 cup fresh coriander leaves

## 5 Method Steps

---

- Step 1** Heat the butter and oil in a large, deep frypan over medium-high heat until butter melts. Add the onion and cook, stirring occasionally, for 10-15 minutes or until golden. Transfer half the onion to a bowl. Cover with foil to keep warm. Add the curry paste, garlic and ginger to the pan and cook, stirring, for 1 minute or until aromatic.
  - Step 2** Add the rice and cook, stirring, for 2 minutes or until rice is well coated in onion mixture. Add the stock and bring to the boil. Reduce heat to low and cook, covered, for 10 minutes or until the liquid has absorbed.
  - Step 3** Use the back of a spoon to make 4 evenly spaced hollows in the rice mixture. Crack 1 egg into each hollow.
  - Step 4** Cook, covered, for 5 minutes or until eggs are just set or cooked to your liking.
  - Step 5** Sprinkle over the remaining onion. Top with the tomato and coriander.
- 

## RECIPE NOTES

Tip: Add a hint of heat to this dish by using vindaloo paste instead of korma.

---

Image by Ben Dearnley

---