Pilau

Ingredients:

2.5 kgs rice

3 kgs beef, cut into pieces

8 onions, sliced

16 garlic cloves, minced

6 tablespoons ginger, minced

16 cups beef broth

5 tablespoons pilau masala

8 bay leaves

Gravy browning liquid

Oil for cooking

Salt and pepper to taste

1. Boil/ pressure cook your beef until tender. Set aside.
2. Fry onions in a large pot until translucent. Add garlic and ginger and cook for 30 seconds.
3. Add pilau masala and bay leaves. Cook until flagrant.
4. Put in the tender meat (without its stock). Fry well.
5. Add the washed rice and stain with the browning liquid gravy. Fry for a few more minutes, stirring frequently.
6. Add in the well measured stock and/or water and mix well. Cover fully and cook on slow/low heat until well done.
7. Serve warm