

# Mushroom Biryani Filling

## ingredients

250g (about 30) whole button mushrooms.

1 × 15ml spoon groundnut oil

4 × 15ml spoons [Curry Base](#)

1 × 5ml spoon ground cumin

1 × 5ml spoon ground coriander

1 × 5ml spoon paprika

½ a 2.5ml spoon *hot* chilli powder

2 pinches [Aromatic Masala](#)

salt

## special equipment

a large karahi or wok

## method

1. Wipe the button mushrooms clean with damp kitchen paper. Don't remove the stalks or peel the mushrooms.
2. Heat the oil in a large karahi or wok over a medium/high heat.
3. Slide the mushrooms into the wok and stir fry until they are beginning to brown and have shrunk in size.
4. Reduce the heat to medium and add the Curry Base, the ground cumin, ground coriander, paprika and chilli powder and stir fry until most of the liquid has gone and the sauce is getting quite thick. Add the aromatic masala and a little salt and stir to heat through the masala.
5. By the end of the cooking the mushrooms should have a thick, spicy coating and there should be hardly any liquid left. You can use the mushrooms straight away to construct the biryani or you can cool the mushrooms down to room temperature and then refrigerate them until needed.
6. If you do refrigerate the mushrooms you may find that they have dropped some liquid. Pour off this unwanted liquid before transferring the mushrooms to the biryani.

the Curry House

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