

Khurzi lamb — whole spiced shoulder for the table

Khurzi (or kurzi) lamb is the centrepiece of Bengali and British-Indian banquet menus — a whole shoulder marinated in yogurt and spices, slow-roasted until spoonably soft, then carved over saffron pilau. This is the version we prepare for celebrations and catering orders.

Prep: 30 min **Cook:** 4 hr **Total:** 12 hr **Serves:** 6 to 8 servings **Spice:** Medium

INGREDIENTS

- 1 halal lamb shoulder on the bone, approx. 2.5kg
- 400g full-fat natural yogurt
- 4 tbsp ginger-garlic paste
- 2 tbsp Kashmiri chilli powder
- 1 tbsp ground coriander
- 2 tsp ground cumin
- 1 tsp turmeric
- 2 tsp garam masala
- Juice of 1 lemon
- 4 tbsp ghee, melted
- 1 tsp saffron strands soaked in 3 tbsp warm milk
- Spiced pilau rice, to serve
- Fried onions, boiled eggs and toasted almonds, to garnish
- Salt to taste

METHOD

1. Score the shoulder deeply all over so the marinade reaches the bone.
2. Whisk the yogurt with ginger-garlic paste, all ground spices, lemon juice and salt. Rub it into every cut and refrigerate overnight (8-12 hours).
3. Bring the lamb to room temperature, sit it on a rack in a deep tray, pour in 300ml water and cover tightly with foil.
4. Roast at 150C fan for 3.5 hours, basting once an hour with the tray juices.
5. Uncover, brush with melted ghee and the saffron milk, and roast at 200C fan for a final 25-30 minutes to colour the crust.
6. Rest for 20 minutes under loose foil while you warm the pilau rice.
7. Set the shoulder on a bed of pilau, scatter with fried onions, halved boiled eggs and almonds, and carve at the table.

CHEF'S TIPS

- Overnight marinating is not optional — it is what tenderises the shoulder and carries spice through the meat.
- Keep the tray tightly sealed for the long roast; steam is what makes the meat pull apart.

- For a party of 15 or more we cook khurzi lamb to order for collection or catering — call the restaurant 48 hours ahead.

ALLERGENS

Contains: Dairy (yogurt, ghee), Tree nuts (almond garnish), Egg (garnish)

Free from: Gluten, Soy, Peanut, Shellfish

- Nut-free: Leave off the almond garnish and scatter fried onions only.
- Dairy-free: Use thick coconut yogurt for the marinade and oil in place of ghee.

TOO BUSY TO COOK?

We cook this in our Richmond kitchen every evening from 4pm. Order collection or delivery at jaflongtandoori.online, or call 020 8332 1339. Catering for 10 to 200 guests:

jaflongtandoori.online/catering/hub