

UPSIDE-DOWN EGGPLANT BIRIYANI

Ingredients

*2 pounds Bianca
Eggplant, about 2 medium*

*1 Cup chopped Yellow
Onion*

*1-pound Amaroo Hills
Ground Emu*

3 ¾ Cups Chicken Stock

*1 ½ Tablespoons Ras el
Hanout or Moroccan
Seasoning*

*3 Cups uncooked Jasmine
Rice*

1 teaspoon Salt

½ Cup Raisins

Sprig of Parsley

Directions

Preheat oven to 375F.

Remove crown and outer leaves from Eggplant and slice into ¼ inch rounds- there should be about 12.

Lightly salt Eggplant and place in a colander to drain for 1 hour. After this time, use paper towels to press out excess moisture from the Eggplant and pat dry.

When ready, heat a grill and mark the Eggplant slices on one side in a decorative fashion (ie; cross-hatch) as this will be the presentation side.

Meanwhile, cook Onions in a skillet over medium-high heat until lightly golden then add meat and cook until just browned on the outside.

Stir in the Moroccan Seasoning and season with a teaspoon of Salt. Remove from heat.

When Eggplant is ready, grease a 3 Quart baking dish and line bottom and sides of dish evenly with the Eggplant slices.

Pour in dry Jasmine Rice and then top with browned Onion and meat.

Pour the Stock in gently, cover with foil tightly, and bake on the middle rack for 45 minutes.

Check that Rice is cooked and remove from oven. Prepare a platter by placing it on top of the baking dish.

Use oven mitts to smoothly invert the Biriyani. Garnish with Raisins and Parsley and serve straight away.

**NOTE: If you do not have a large baking dish, reduce the amount of dry Rice: for each Cup of Rice use only 1 ¼ Cups of Stock or Water. Increase Salt in the recipe if using only water!*