

Persian Inspired Layered Rice Cake with Spiced Meat Filling

This delightful Persian-inspired layered rice cake features fluffy rice interspersed with a savory spiced meat filling. A celebration of flavors, it's perfect for a special occasion or a comforting meal.


70 min

Total time

Medium

Difficulty

550

kcal / serving

Ingredients

- 1/2 cup basmati rice
- 1/4 cup ground lamb (or beef)
- 1/4 onion, finely chopped
- 1 clove garlic, minced
- 1/4 tsp turmeric
- 1/4 tsp cumin
- 1/4 tsp cinnamon
- Salt and pepper to taste
- 1 tbsp olive oil
- 1/4 cup yogurt (for serving)
- Fresh herbs (like mint or parsley) for garnish

Steps

- 1 Rinse the basmati rice under cold water until the water runs clear, then soak it in water for 30 minutes.
- 2 In a pan, heat olive oil over medium heat, and sauté the onions until translucent. Add garlic and cook for another minute.
- 3 Add the ground lamb, turmeric, cumin, cinnamon, salt, and pepper. Cook until the meat is browned, about 5-7 minutes. Set aside.
- 4 Drain the soaked rice and layer half of it in a small, greased baking dish.
- 5 Spread the meat mixture evenly over the rice layer. Top with the remaining rice, pressing down gently.
- 6 Cover with foil and bake in a preheated oven at 350°F (175°C) for 30 minutes.
- 7 Remove from the oven and let it cool for 10 minutes before slicing.
- 8 Serve warm with a dollop of yogurt and garnish with fresh herbs.