



bit spicy

# Hyderabadi Halim

Halim, or Haleem, is a north Indian recipe which, like dhansak, has Persian origins. An English name for it is mutton porridge, which says it all really! It has a similar consistency but bulgar wheat is used rather than oats. Try making it with our Dhansak blend, although anything will work well, adding some cayenne and fresh chillies to pep it up. Traditionally spices would be sprinkled on top before serving, but we think it tastes better to cook with them all from the beginning. Serve with some lightly cooked vegetables and maybe a roti - it is very rich and filling and definitely doesn't need rice! **serves 4 (probably with leftovers!)**

- 500g lean lamb cut into chunks
  - 2 tbsp oil
  - 1 carton [dhansak](#) blend (or 2 heaped tbsp of garam masala or curry powder)
  - 1 tsp cayenne
  - several fresh, finely chopped chillies
  - 2 medium onions, sliced
  - 300ml ['secret sauce'](#)
  - 100g bulgar wheat
  - 1 litre water
  - juice of one lime, plus extra to serve
  - salt to taste
  - a handful of fresh chopped coriander
1. Heat the oil in a large pan and gently fry the onions until golden. Remove and set aside.
  2. Add the lamb to the pan and fry until browned, then add the spices and chillies and fry until fragrant. Return the onions to the pan.
  3. Add the 'secret sauce' and enough water to cover everything, bring to the boil, then place a lid on and simmer for about an hour.
  4. Add the bulgar wheat, stir well and continue to cook until the meat is tender and the wheat quite mushy. You may want to add more water if it is too dry for your taste.
  5. Add salt and lime juice to taste.
  6. Stir in the coriander and serve with extra lime wedges.