

VEG / CHICKEN / MUTTON

BIRYANI

*A Rich and Flavourful
Layered Indian Dish*





INGREDIENTS

600 gm Vegetables -
Carrots, Beans, Green Peas
OR
600gm Chicken/Mutton
(curry cut)

30 gm Red chilly powder

2 gm Green cardamom

10 gm Salt

100 gm Ginger garlic paste

50 gm Mint

100 gm Coriander fresh

10 gm Garam masala



INGREDIENTS

5 gm Clove

2 gm Cinnamon stick

200 gm Desi ghee

20 ml Rose water

300 gm Fried onion

500 gm Curd

30 ml Saffron water

500 gm Rice

2 gm Turmeric powder



METHOD

1. Marinate the boiled vegetables or chicken curry cut or mutton curry cut in a vessel with ginger garlic paste, kashmiri red chilli powder, green cardamom powder.

2. Rest for 1 hour, mix garam masala, chopped mint, chopped coriander, green chilli, whole spices, fried onion & curd.

3. Then boil water and add half of whole spices in it, boil rice up to 40 %.



METHOD

4. Place rice over marinated vegetables or chicken curry cut or mutton curry cut and spread properly, sprinkle saffron on top and ghee.

5. Cook on dum for 20-25 min for veg biryani, 25-30 min for chicken biryani, 40-45 min for mutton biryani.

6. Then give rest for 15 minutes. Biryani is ready to serve.