

Biryani

INGREDIENTS

2 medium onions thinly sliced

1/2 cup peas

1/2 cup potato diced

1/2 cup capsicum

1/2 cup cauliflower

1/2 cup carrot diced

1/2 cup curd

1-inch ginger grated

3-4 pcs chopped garlic

1 cup rice

3tbsp ghee

FOR GRANISHING

Copped coriander

Chopped mint

10-12 strands on saffron in 2 spoons of warm milk.

Fried or sauted onion

Khada masala-Tej patta ,3 laung ,3 elaichi 2 dried red chilli, 2 strands of mace, 1-inch cinnamon, shah jeera

Masala- garam masala, turmeric, chilli powder

METHOD

1. Heat ghee in a kadhai. Put all the khada masala.
2. Saute for a minute.
3. Add onions. Fry onions till they are golden brown.
4. Add ginger, garlic, all the masalas, salt. Stir till raw smell of ginger n garlic goes away.
5. Add all the veggies and salt.
6. Cook the veggies for 5 mins.
7. Then add curd and 1/2 cup water.
8. Stir continuously till the gravy comes to boil.
9. Cover the kadhai n let the veggies cook.
10. Add water little by little in case the gravy dries up.
11. It would take around 15/20 mins. The consistency of the gravy would be neither too wet not dry.
12. Remove the khada masala from the gravy.

For Rice:

1. Cook rice in boiling water with salt and all the khada masala in it.
2. Once the rice is cooked al dante, drain them and remove all the khada masala from it.

Layering:

Bottom layer rice.

Then spread half of the gravy evenly.

Then put chopped dhania and pudina.

Then fried onions

Lastly saffron milk mix.

Repeat the layer once more. Put the entire gravy in this layer.

The top layer should be without gravy.

Cover with foil and bake in oven for 20 mins @180C.

