

Biryani Recipes



Jalfarezi Biryani Recipe by Zubaida Tariq



Jalfarezi Biryani recipe by Zubaida Tariq. This delightful Ramadan Recipes recipe of Jalfarezi Biryani can be ready in approximately 30 Minutes and good to serve around 2-4 People. Follow all the steps recommended by Chef to get a perfect dish.

Ingredients

Chicken boneless ½ kg
Rice 2 ½ cup
Tomato ketchup ½ cup
Chili sauce 1 tbsp
Ginger garlic paste 1 tbsp
Capsicum chopped 4
Salt to taste
Onion ground 3
Soya sauce 2 tbsp
White vinegar 2 tbsp
Corn flour 2 tbsp
Crushed red pepper 1 tbsp
Green chilies sliced 6
Crushed black pepper 1 tsp
Kisan Cooking oil 1 cup
Ingredients for Boiled Rice
Whole green chilies 2
Whole black pepper 6
Salt to taste

Method

In a bowl mix together 1 packet boneless chicken, 2 tbsp soya sauce, 1 tbsp ginger garlic paste, 2 tbsp white vinegar and 2 tbsp corn flour. Keep aside.
Heat oil in a wok, add 3 ground onion and fry till its color turn to light pink.
Now add marinated chicken and fry till water dries.
Add 1 tbsp chili sauce, ½ cup tomato ketchup, 2 tbsp soya sauce, a little vinegar and salt to taste. Fry well and simmer on low flame.
Then add 6 chopped capsicum, 6 sliced green chilies and 1 tbsp oil. Stir fry till oil comes on top.
Boil 2 ½ cup rice with 2 whole green chilies, 6 whole black pepper, salt to taste and water as required till half done.
Spread half of the boiled rice in a greased pan, top with prepared chicken mixture.
Now cover with the remaining boiled rice.
Cover and Simmer on low flame till done. Dish it out and serve.

NAWABI BIRYANI



Ingredients

Ingredients:

1/2 kg Mutton
1/2 kg Rice
3 Onion chopped
1 stick Cinnamon
4 Black cardamom
4 Green cardamom
50 gm Apricot
1/2 kg Yogurt
1/2 cup Milk
1 bunch Mint leaves
10 Green chilies
250 gm Oil
1 tsp Black cumin seeds
1 tsp Turmeric powder
1 tsp All spice powder
1 tbsp Ginger garlic paste
2 tsp Chili powder
1/2 tsp Nutmeg and mace powder
1/2 tsp Saffron essence
to taste Salt

Method:

Method

Method:

In a pan boil 1/2 kg Rice, drain and leave it to cool. Heat oil in another pan, add 3 chopped Onion and fry till its color turn to golden brown. Add 1/2 kg Mutton and 1 glass water. Cover and cook till meat is tender. Now add 1 Cinnamon stick, 4 Black cardamoms, 4 Green cardamoms, 1/2 kg Yogurt, 1 tbsp Ginger garlic paste, 2 tsp Chili powder, 1 tsp all spice powder, 1 tsp Black cumin seeds, Salt to taste, 1 tsp Turmeric powder, 1/2 tsp Nutmeg and mace powder. Mix and fry well. Add 1 bunch of Mint leaves and 10 Green chilies, top with boiled rice. Separately fry 50 gm apricot and add to the pan. Dissolve a pinch of yellow color in 1/2 cup Milk and pour on top of boiled rice. Lastly spread 1/2 tsp Saffron essence and simmer for

Spiced Rice with Lamb (Kutchi Biryani)



Ingredients

8 oz. Patna or Basmati rice
1 lb lamb
1 carton yoghurt
2 large onions
3 cloves garlic
1-inch fresh root ginger
2 dry red chillis
½ teaspoon saffron oil for frying
salt
2 cardamoms
1 teaspoon cummin seeds
1 stick cinnamon
4 cloves
Scant pint (U.S. 2 ¼ cups) of boiling water
½ teaspoon saffron
FOR THE GARNISH
Deep fried onion rings

Method

Wash and soak the rice in water for at least 30 minutes. Cut the meat into cubes, and soak in yoghurt for 20 minutes. Slice onions, crush garlic, mince ginger and chillis; crush saffron. Heat some oil in a saucepan and fry onions till golden brown. Add the meat and yoghurt together with all the spices except the saffron. Fry until the meat is brown, turn down the heat and cook gently until the meat is tender. Drain rice and add to the meat. Fry until brown then add water. Cover and when the rice is almost cooked add the saffron. Garnish with fried onion rings.

Shahi Qorma Biryani Recipe by Zubaida Tariq



Ingredients

Chicken 1
Yogurt 1 cup
Chopped onion 4
Degi Red chilies 4
Lemons 2
Coriander seeds 2
tbsp
Small cardamom 6
Black cumin 1 tsp
Ginger garlic as required
Salt to taste
All spice powder 1 tsp
Oil/clarified butter 1 cup
Fresh milk 1 cup
Yellow food color as required
Saffron a pinch
To boil the rice:
Rice 2 – 2 ½ cups
Mint leaves 1 bunch
Green chilies 4
Small cardamom 3
All spice powder as required
Black cumin 1 tsp
Salt to taste

Method

Wash and soak 2 ½ cup rice then add in fresh water, ½ bunch mint leaves, 4 chopped green chilies, 3 chopped cardamom, all spice powder, 1 tsp black cumin and some salt. Boil rice. Add in Degi red chilies and few drop of white vinegar and boil it. add in 2 tbsp coriander seeds and degi red chilies and mix it. take 1 cup oil in the pan, add in chopped onion and fry it till it is golden brown. Take half of the onion crush it with ur hand and add it in yogurt, add in red chutney, 1 tbsp ginger garlic paste and 1 tsp all spice powder. Add in chicken in the oil. Cook it till the water of the chicken dries. Add in the yogurt mixture and some salt. Cook it and add in 2 cups of hot water. When the water dries, add in 6 small cardamom and 1 tsp black cumin and simmer it for 10 minutes. Grease the pan and layer the rice at the bottom of the pan add in korma, fried onion, lemon juice and saffron mixed with some milk. Simmer it. garnish it with mint leaves and fried onions. Serve hot.

Spinach Biryani

Ingredients

2 cups basmati rice soaked for 30 minutes
1 large onion, sliced
1 tsp ginger-garlic paste
1 medium size tomato, chopped
4 or 4.5 cups of water
3 tbsp oil or ghee
some fried cashews for garnishing (optional)
salt as required
whole spices:
1 inch cinnamon
1 small star anise
2 green cardamoms
1 or 2 black cardamoms
2-3 cloves
1 bay leaf
a pinch of mace
dry spice powders
¼ tsp red chili powder
¼ tsp garam masala powder
¼ tsp turmeric powder
½ tsp cumin/jeera powder
1 tsp fennel/saunf powder
1 tsp coriander powder
a pinch of asafoetida/hing (optional)
for the spinach puree:
1 medium bunch spinach
½ cup mint leaves
½ cup coriander leaves
1 or 2 green chilies
5-6 almonds

Method

preparing the spinach puree:
rinse the spinach leaves well.
chop and keep aside.
rinse & chop the green chilies, mint and coriander leaves
in a blender, add the chopped spinach, mint, coriander, green chili and almonds.
add ½ cup water and blend to a smooth paste.
preparing the biryani:
first rinse and then soak the rice.
when the rice is soaking, prepare the spinach puree as mentioned above.
heat oil in a thick bottom and deep pan or pot.
add all the whole spices.
fry for some seconds or till the oil gets fragrant.
add the sliced onions & fry till they are browned.
remove some of the fried onions for garnishing.
add the ginger-garlic paste and fry for some seconds.
now add the chopped tomatoes and fry till the tomatoes becomes soft for 2-3 minutes.
keep on stirring so that the ingredients do not stick to the bottom of the pan.
add the spinach puree and stir.
saute for 3-4 minutes.
now add all the dry spice powders one by one and stir.
drain the soaked rice and add.
stir for 1-2 minutes.
pour 4 or 4.5 cups water.
add salt and stir.
check the taste of the broth and if required add some more salt.
cover tightly with a lid and cook till the water is absorbed and the rice is cooked.
fluff the rice.
serve hot garnished with the fried onions and fried cashews with a side vegetable curry, raita, yogurt curry or some salad.

Rice with Lamb (Mutton Biryani)



Ingredients

1 lb. lean lamb
½ -inch fresh root ginger
½ teaspoon chilli powder
1/2 teaspoon ground
cinnamon
½ teaspoon ground cloves
½ teaspoon ground
cardamom seeds
1 teaspoon turmeric
powder
1 carton yoghurt 8 oz.
onions
8 oz. potatoes
8 oz. Patna or Basmati rice
Oil for frying Salt to taste
½ teaspoon saffron, soaked
in
1 tablespoon water
Melted butter

Method

Cut lamb into pieces. Mince the ginger very finely. Put lamb into a bowl with all the spices and yoghurt, mix well and set aside to marinate for three hours. Now slice the onions and peel and cube the potatoes. Wash the rice thoroughly and leave to soak for 30 minutes. Fry the onions in a little oil until crisp. Fry the potatoes separately, season with salt. Par-boil the rice and drain. Put three-quarters of the rice into a heavy pan. Reserve a few onion slices for garnish and arrange the remainder with the meat and potatoes on top. Cover with the remaining rice. Decorate the top with the rest of the onions then add the saffron and a little melted butter. Cover the pan making it completely air-tight by putting foil under the lid. Place on a very low heat for about 2 hours or cook in a cool oven, (300 °F — Gas Mark 2) for the same length of time.

Mint And Potato Biryani Recipe by Zubaida Tariq



Ingredients

Rice 2 – 2 ½ cups
Boiled potatoes ½ kg
Chopped mint leaves 1 bunch
Green chilies 10
Onion 3
Cumin 1 tbsp
Salt to taste
Lemons 4
Ginger garlic paste 1 tbsp
Crushed black pepper 1 tsp
Milk ½ cup
Yellow food color as required
Butter 1 tbsp
Oil 1 cup

Method

Put a cut on the green chilies. Slightly boil ½ kg potatoes and peel them. Cut them in cubes, fry them and take them out on a tissue paper. Boil rice and add in 3-4 green chilies, salt and black peppercorn. Boil it and drain the water. Take 1 cup oil in the pan, and add in 3 chopped onions. Fry it till they are golden brown. Take out the half fried onion. Add in ½ cup yogurt and 1 tbsp ginger garlic paste and cook it. Add in potatoes, 1 chopped mint leaves, salt and 2 lemon juice. Roast and crush white cumin and mix it with lemon juice and add it in the green chilies. Fry them a little and add them in the potato mixture. Grease the rice pan and layer the rice in the bottom, layer the masala and 1 tsp crushed black pepper then layer the remaining rice on it. Add in ½ cup fresh milk and some yellow food color. Add in some butter and simmer it. Dish it out and serve.

Vegetable Biryani



Ingredients

½ kg Rice
1 cup Mixed Vegetables
(cauliflower, potato, carrot,
french beans) ¼ cup Green
Peas
3 Finely Sliced Onions
2 Finely Sliced Green
Chillies
Salt to taste
1 tsp Red Chilli Powder
1 stick of Cinnamon
1 tsp Caraway Seeds
4 Cloves
½ tsp Black Pepper Powder
4 Tomatoes
½ cup Yogurt
4 tbsp Oil
½ tsp Mustard Seeds
3 tbsp cashews and raisins

Method

Boil the rice with 2 cups water and add a little salt to it and let cook till half done.

Separately fry each vegetable for a little while and drain.

Take 1 tbsp oil in a pan and add mustard seeds, green chilli, cinnamon, caraway seeds, cloves, black pepper powder and stir, then add onions and saute them till they change color. Add salt and red chilli powder, finely chopped tomatoes and fry till they are cooked.

Add beaten yogurt and stir well. Add all the fried vegetables. Lightly fold in the rice and simmer on low flame to let cook completely. Before serving, garnish with dry fruits and coriander leaves. Serve the vegetable biryani with raita.

Oriental Biryani (Savoury Meat Rice)



Ingredients

8 oz. Patna or Basmati rice
½ teaspoon garlic powder
½ teaspoon ground
cinnamon
½ teaspoon ground
cardamom seeds 1
teaspoon turmeric powder
water to mix
1 lb. lamb or beef
1 large onion, sliced
1 carton yoghurt
ghee or oil for frying
salt to taste
4 oz. potatoes
1 oz. butter, melted
pinch of saffron (optional)

Method

Wash rice thoroughly in running water. Boil, drain and keep aside. Mix the garlic powder, cinnamon, cardamoms and turmeric together with a little water to make a paste. Cut the meat into large cubes; slice the onion and beat the yoghurt. Put the meat into a saucepan with a little ghee or oil, add the spice-paste, onion, yoghurt and salt and cook until the meat is tender and the gravy very thick and reduced. Cut the potatoes into cubes and fry in a little oil until cooked. Set aside. Now take a large casserole put in a little melted butter and add the saffron. Put in the rice, meat and potatoes in layers until all are used up. Finally, brush the top with a little more melted butter and brown in a hot oven, (400° F. — Gas Mark 6). Do not keep uncovered in the oven for too long. If you cannot serve immediately cover with foil and reduce the heat.

Sindhi Biryani



Ingredients

- Rice 1/2 kg (boiled with whole garam masala n salt)
- Mutton 1/2 kg
- Potato 1/2 kg
- Tomato 4 (sliced)
- onion 4 large (sliced n fried brown)
- Yogurt 250gm or 1 cup
- Red chilli powder 1tbsp
- Coriander powder 2tbsp
- Zeera 1 1/2 tsp
- Fennel seed 1 tbsp
- Turmeric powder 1/2 tsp
- Dried plums 10 (washed n soaked in a little water)
- Cinnamon stick 2 pieces
- Whole red chilli 8-10
- Black Cardamom 2
- Black pepper 10
- Black cumin 1tsp
- Green Cardamom 8
- Salt to taste
- Garlic paste 1tbsp
- Ginger chopped 2tbsp
- Lemon 2
- Green chilli 12
- Mint 1/3cup
- Coriander leaves 1/2 cup
- Ghee 1 1/2 cup(i used ghee it tastes fantastic)

Method

- * Heat oil add mutton fry a little add half of fried onion, Garlic ginger and all garam masala.
- * Add all spices chili powder, coriander, zeera powder, turmeric,
- * Add water and cook till meat is tender.
- * I use pressure cooker, for that adds 1 1/2 glass water and give a pressure For 15min.
- * When meat is tender add yogurt and potatoes cook it.
- * Add chopped coriander and mint.
- * Set a layer of sliced tomatoes, green chillies, mint and sliced lemon and ginger Julian cut .
- * Now set a layer of boiled rice on top of it and some brown onion.
- * Add pinch of orange food color.
- * Keep on dum for 15min on low flame.

Masaledar Biryani



Ingredients

Rice 1/2 kg
chicken 1 kg
Bay leaves 2
salt
water
Ginger Garlic paste 2 tbsp
fried onion 1 cup
tomato 2
yoghurt 1 cup
Salt 1/2 tsp
red chilli powder 1 1/2 tsp
garam masala powder 1
tsp
green chillies
min leaves
2 tbsp chopped onion

Method

- In a pan put oil add gg(Ginger Garlic) paste fried onion and tomatoes and cook for 5 mints then add yoghurt salt red chilli powder and chicken and fried it
- Then add water cover the pan with the lid and let it cook.
- Now in a separate pan boil rice with bay leaves salt then Drain the water.
- In a big pan first put the chicken masala then put rice n then garam masala fried onion and mint leaves. Cover the pan and let it cook on low flame when ready mix well and serve with raita and salad

Tandoori Chicken Biryani



Ingredients

Chicken – 1 kg
Marinate
Curd – 3/4 cup
Chilli powder – 2 tsp
Turmeric powder – 1 tsp
Tandoori masala – 6 to 7 tsp
Ginger and garlic paste – 3 tbsp
Mace and nutmeg powder (optional) – 1/2 tsp
Saffron – a pinch
Lemon juice – 3 tbsp
Salt – as required
Gravy
Oil 2 tbsp
Bay leaf – 2
Black cardamom – 2
Cloves – 4
Cinnamon sticks (1 inch size) – 3
Black cumin seeds – 1 tsp
Onion (sliced) – 5
Ginger and garlic paste – 2 tbsp
Tomatoes – 4
Coriander leaves – 1 cup
Mint – 1 cup
Chilli powder – 2 tsp
Turmeric powder – 1 tsp
Green chillies (optional) – 5
Curd – 1/2 cup
Mace and nutmeg powder (optional) – a pinch

Method

Marinate for tandoori chicken
Marinate the chicken with curd, chilli powder, turmeric powder, tandoori masala and other ingredients.

Use salt as per taste.

Leave the chicken to marinate for about 4 hrs to overnight.

Cooking tandoori chicken

Place the chicken in a pan and cook until all the moisture is absorbed.

Cook the chicken without closing the lid.

When the chicken is cooked and all the moisture is absorbed, place the cooked chicken on a pre-heated grill pan with a few tsp of oil.

Turn the chicken after a couple of minutes.
Cook on a medium flame.

Drizzle a little oil half way through the cooking. Cook well on both sides until you get that glaze, shine and char grilled effect on the chicken.

Making gravy
Take a big utensil, add oil and fry onions till soft and brown. take 1/4 cup onions and keep it aside.

Salt – as required
Rice
Basmati Rice – 3 cups
Black cardamom – 1
Black cumin seeds – 1/2
tsp
Salt – as required
Green cardamom (optional)
– 3
Cloves (optional) – 3
Layering
yellow Colour – a pinch
Mint – 1/2 cup
Coriander leaves – 1/2 cup
Mace and nutmeg powder –
2 pinches
Fried onions – 1/4 cup
Lemon juice – 3 tbsp

Now in the same vessel, add bay leaf and all the whole spices and stir for 1 min.

Add ginger and garlic paste, tomatoes and stir well.

Cook until the tomatoes are soft.

Add chilli powder and other remaining dry spices and stir for about 2 mins. Add curd and mix well for 2 mins.

Also add the remaining left over marinate and also some gravy, which is left from the tandoori chicken cooking.

Cook for a few minutes with the lid closed and until it gets to a gravy consistency and oil starts to leave on top.

Add mint, coriander leaves, salt and simmer for about 5 minutes. for the rice, add rice, salt and water in a pan .Put half the rice on the gravy.

Spread it properly. Place tandoori chicken pieces. Put rice again and spread.

Add fried onions, mint, coriander leaves, mace and nut meg powder, saffron or colour, lemon juice and then at last all the tandoori chicken pieces.

Close the lid tightly and cook it on simmer for 20 to 25 mins or until the rice is fully cooked.

Green Chicken Biryani



Ingredients

1/2 kg Chicken
1/2 kg Rice
1/2 bunch Coriander
1/2 bunch Mint
250 gm Yogurt
250 gm Green chilies
2 Onions
1 cup Clarified butter
1 cup Peas
100 gm Plums
as required Hot spices
1 tsp Mace & Nutmeg powder
1/2 tsp Cardamom powder
2 tbsp Ginger garlic paste

Method

In a pan, heat 1/2 cup clarified butter and fry onions till they turn golden brown, and take out half onions out of the pan. In remaining onions, add 2 tbsp ginger garlic paste, 1/2 kg chicken and hot spices as required.

Soak rice for half an hour. Chop 1/2 bunch of coriander, 1/2 bunches of mint and 250 grams green chilies in a chopper.

When chicken color turns white, add all the chopped mixture in it and also include 1 cup peas. Boil rice in a different pan.

When chicken is properly cooked, turn off the stove.

When rice are almost ready for biryani, in chicken gravy, add a layer of yogurt, 1 tsp mace and nutmeg powder, 1/2 tsp cardamom powder, rest of the golden brown onions, 100 grams plums and 2 tbsp kewra.

Put layer of rice over it. Pour rest of the clarified butter on rice and flatten it and allow simmering for 10 to 12 minutes. Delicious Green Chicken Biryani is ready.

Chicken Biryani Recipe by Zarnak Sidhwa



Ingredients

Chicken boneless 500 gm
Basmati Rice 1 cup
Oil 6 - 7 tbsp
Onions (chopped & fried) 1
Mint leaves few
Lemon Juice 1 tsp
Green Chilies (chopped) 2
Red Chili Powder 1 tsp
Bay Leaf 1 - 2
Turmeric Powder ½ tsp
Cumin Powder 1 tsp
Coriander Powder 1 tsp
Black Cumin Seeds 1 tsp
Ginger Garlic Paste 1 tbsp
Cloves 1 tsp
Saffron a pinch
Black Peppercorns 2 tsp
Black Cardamom 2
Green Cardamom 4
Mace few pieces
Cinnamon Stick 1 inch
Coriander Leaves hand full
Salt to taste
Yogurt 1 cup

Method

1. First clean and cut chicken to 1 inch pieces and soak basmati rice for half an hour. After 30 minutes drain out excess water and keep it aside.
Now put chicken pieces in a bowl and add green chilies, mint, ginger garlic paste, lemon juice, coriander leaves, peppercorns, cumin seeds, red chili powder, turmeric powder, salt, cumin powder, coriander powder, bay leaves, mace, cinnamon, cloves, black cardamoms and green cardamoms.

Bombay Chicken Biryani



Ingredients

Rice 1 kg
Chicken 1 kg
Cumin seeds 20 gm
Black pepper 5 gm
Clove 5 gm
Cinnamon 5 gm
Black cardamom 4
Green cardamom 4
Chinese salt 10 gm
Turmeric 1 tsp
Crushed red pepper 20 gm
Yellow color 20 gm
Plum 10
Chaat masala 2 tsp
Salt to taste
Tomatoes 250 gm
Coriander leaves ½ bunch
Mint leaves ½ bunch
Green chilies 20 gm
Ginger garlic paste 2 tsp
Lemon 2
Yogurt 250 gm
Fried onion 50 gm
Oil 250 ml

Method

Wash 1 kg rice and soak in water. Then boil rice till 3/4th done.

Heat oil in a pan, add 2 tsp ginger garlic paste and sauté till golden brown. Now add 1 kg chicken and fry well.

Then add cumin seeds, cloves, cinnamon, black pepper, black cardamoms, green cardamoms, turmeric, Chinese salt, crushed red pepper, salt, yellow color and yogurt. Mix well.

Add 1 cup of water and cook for a few minutes.

Separately chop 250 gm tomatoes, ½ bunch of coriander leaves and ½ bunch of mint leaves.

In a pan heat a little oil, add chopped tomatoes, coriander and mint leaves. Fry well.

Then add 2 tsp chaat masala and 10 dried plums to it. Fry very well. Also add juice of 2 lemons and mix well.

Spread tomato mixture on top of chicken mixture; now make a layer of boiled rice on top.

Sprinkle 50 gm fried brown onion on top and simmer on low flame till done.

Dish it out, serve with Raita.

Hari Chicken Biryani



Ingredients

Chicken 1 kg
Yogurt 1cup
Rice 2 cups
Green coriander 2 bunches
Garlic cloves 5-6
Green chilies 10
Black pepper 1/2tbsp
Lemon 6
Garlic and ginger paste 1
tbsp
Onions 4
Ghee 1 cup
Salt as required
Butter 1 tbsp
Yellow food color few drops
Fresh milk 1 cup

For boiled rice
Mint 1 bunch
Green chili 3
Whole garam masala as
required
Salt 1 tbsp
White vinegar 1 tbsp

Method

1. In heavy bottom skillet add the yogurt, chicken, ginger garlic paste and salt
2. Pour in the water and cook until the chicken is tender
3. Blend the green chilies to form chutney
4. When the water in skillet dries, turn the flame off
5. In separate pan boil the rice along with mint leaves, green chilies, garam masala and salt.
6. Boil until the rice is half done, drain the water and keep aside
7. In same pan heat ghee and fry sliced onions till brown
8. Removed half of the onions with the slotted spoon and put on absorbent paper
9. Put 2 lemon juice, crushed black pepper corn and cook for more 5 mins
10. Grease the rice skillet and spread a layer of the rice followed by a Layer of the chicken mixture.
11. Top with another layer of rice.
12. Now put yellow color in milk and mix it well and pour it over rice and pour 2 lemon juices over it

Achari Biryani Recipe by Chef Zakir



Ingredients

Rice ½ kg
Chicken ½ kg
Salt to taste
Ginger garlic paste 2 tbsp
Onion chopped 2
Yogurt 250 gm
Chili powder 1 tbsp
Coriander seeds crushed 1
tbsp
Cumin seeds 1 tbsp
Pickled masala 3 tbsp
Mix whole spices as required
Tomatoes 3
Green chilies 4 – 5
Turmeric 1 tsp
Coriander leaves ¼ bunch
Mint leaves ¼ bunch
Kewra 2 tbsp
Ghee ½ cup
Plum 100 gm

Method

Heat ghee in a pan, add 2 chopped onion and sauté till golden brown. Remove a little brown onion and keep aside.
In the remaining onion add 2 tbsp ginger garlic paste and ½ kg chicken. Fry well till chicken is golden brown in color.
Then add in 3 tbsp mix pickled spices, 3 tbsp yogurt, a little turmeric, 1 tbsp chili powder, 1 tbsp coriander leaves, 1 tbsp cumin seeds, mix whole spices and salt to taste.
Cover and cook on low flame for 10 – 12 minutes till chicken is tender, cut 4 – 5 green chilies into halves and add to the pan, also add ¼ bunch of coriander leaves, ¼ bunch of mint leaves, 3 chopped tomatoes and 100 gm plum.
In a pan boil water with a little salt. Add in rice and boil for a few minutes.
Remove a little rice and spread on top of chicken mixture. When the rice a little tender spread on top of chicken.
Spreads top with 2 tbsp kewra and brown onion. Simmer on low flame for 8 – 10 minutes.

Turkey Biryani



Ingredients

- 1 lb. turkey (cut in medium pieces)
- Cardamom to taste
- Cinnamon to taste
- 5 tbsp. clarified butter
- cloves to taste
- 1 tsp. all spice powder
- 1 tbsp. garlic (paste)
- 1 tbsp. ginger (paste)
- 5 onion

Method

Marinate turkey with yoghurt, chilli powder, coriander powder, garam masala powder and salt. Set aside for atleast 4 hours. Add 3 tablespoons of oil to the frying pan. Add ginger garlic paste when oil is hot and fry till golden brown. Now add cut onions, green chillies and fry till onion is transparent. Add tomatoes and fry well. Add mint and coriander leaves and set aside to cool. Once cooled, blend all this in a blender till the mixture becomes finely grinded. Add ghee and oil to a frying pan, when heated add cloves, cardamom and cinnamon. Fry till brown. Now add salt, the blended and the marinated mixtures and mix well. You can also add mint and coriander leaves while cooking. If you are using pressure cooker let the mixture with turkey cook for 2 whistles. Otherwise for frying pan cook the mixture for 30-40 minutes, till the meat is half cooked. Meanwhile wash the basmati rice well and drain the water. Once the meat is ready, add water and basmati rice. Rice to water ratio should be 1:2 (the water includes the gravy from cooking the meat). Add salt to the mixture. Let the rice cook. Once done serve hot with curd raita.

Chicken Drumstick Biryani Recipe by Chef Zakir



Ingredients

Rice 300 gm
Chicken drumsticks 6
Cumin seeds 1 tsp
Coriander powder 1 tsp
Crushed red pepper 1 tbsp
Ginger garlic paste 1 tbsp
Mix whole spices as required
Coriander leaves ¼ bunch
Onion chopped 2
Tomatoes chopped 3
Green chilies 2 - 3
Yogurt 250 gm
Yellow color a pinch
Saffron a pinch
Oil as required
Salt to taste

Method

Heat oil in a pan, add 2 chopped onion and fry till golden brown. Remove half of the brown onion and keep aside.
In the remaining onion add 1 tbsp ginger garlic paste and mix whole spices as required. Fry for 1 - 2 minutes.
Now add chicken drumsticks, salt, cumin seeds, crushed red pepper, chopped coriander leaves, chopped green chilies and chopped tomatoes. Mix well and fry for 2 minutes. Cover and cook on low flame.
Separately boil 300 gm soaked rice with a little water, when the rice a little tender, remove a little rice and spread on top of chicken mixture, then spread full tendered rice on top.
Now spread fried onion, a pinch yellow color dissolved in water and saffron on top. Simmer for 10 - 12 minutes, dish it out and serve with Raita.