

BIRYANI RECIPE



SERVES: 6-10 | PREP & COOK TIME: 1HR 30 MINS

A savoury dish that has a complex, aromatic flavour profile.

INGREDIENTS

For the Marinade:

- 1 kg chicken, cut into pieces
- 1 cup of plain yoghurt
- 3 tablespoons of red ginger & garlic masala
- 1 teaspoon of turmeric
- 1 tablespoon of ground coriander
- 1 tablespoon of chilli powder
- ½ cup of lemon juice
- 1 grated tomato
- 2 tablespoons of chopped mint
- Salt, to taste

For the Rice:

- 590 grams basmati rice
- 1 teaspoon of whole cumin seeds
- 3 teaspoons of salt
- 1 cinnamon stick

Other Ingredients:

- 3 onions, grated and fried in oil
- 3 potatoes, peeled and halved
- Oil for frying
- ½ a cup of ghee
- 1 tablespoon of saffron water (made with saffron fronds)
- Boiled eggs (optional)
- Chopped coriander, to garnish
- Chopped mint, to garnish



METHOD

1. Marinate Chicken – Mix marinade ingredients, coat chicken, and refrigerate overnight.
2. Cook Rice & Potatoes – Par-boil potatoes, fry until golden. Boil rice with cumin, salt, and cinnamon for ~15 mins; drain
3. Start Biryani – Heat ghee with cumin. Add half the fried onions to chicken; reserve marinade.
4. Layer – In pan: rice → chicken → potatoes → rice mixed with marinade → remaining rice.
5. Finish – Drizzle saffron water, top with onions, coriander, and mint. Steam 1 hr at 200°C (400°F) or on low stovetop.
6. Serve – Garnish with coriander and mint. Serve hot.