

METHOD OF PREPARATION - CHICKEN BIRYANI

VERY IMPORTANT: No need to add Salt, Red chilli, Ginger, Garlic or anything else apart from the ingredients given below. Increase all quantities proportionally for serving more than 6 persons. Follow instructions given below as it is for best results.

Ingredients Required for 6 persons.

Chicken with bones cut into 16 pieces	1 kg / 2 lbs
Rice Basmati (take good quality old rice)	750 gms. / 1.65 lbs
Onions sliced	125 gms / 4.4 oz / 2 medium / Fried 2 fistfuls
Cooking oil	Enough for deep frying onions
Cilantro leaves/Kothmir/Hara Dhania	1 small bunch / 10 twigs
Mint leaves/Pudina	1 small bunch / 10 twigs
Yogurt / Curd	200 gms / 7.05 oz
Milk	½ small Tea cup
Saffron or Saffron colour	1 to 2 Pinch
Ustad Banne Nawab's Chicken Biryani Masala	1 packet

STEPS OF COOKING:

1. Dissolve saffron or Saffron color in half small tea cup milk, Whip yogurt / curd thoroughly and keep aside. Take 50 ml / Half small tea cup water, make a paste of pouch # 1 and keep aside.
2. Heat oil in a pot and deep fry onions till golden brown. Remove and keep aside and crush them after they dry.
3. In a pot take masala paste, yogurt / curd, crushed onions, saffron or saffron color milk, 60 ml / 4 table spoons of oil left over after frying onions, Cilantro leaves/Kothmir/Hara Dhania, Mint leaves/Pudina and mix with the chicken thoroughly and marinate for 2 hours.
4. Wash rice and keep aside.
5. Take a pot, pour two liters of water and on high flame, **cover the pot and let it come to a boil.**
6. Pour contents of pouch No.2 and rice into the boiling water, stir occasionally **till rice is just half done.** (Once rice is put in boiling water, the process should not take more than 3 to 5 minutes)
7. Drain rice thoroughly and spread it over the chicken mixture and over this uniformly pour 75 ml / 5 Table spoons of oil left over after frying onions, cover pot tightly and **put it on a big stove on high flame till steam comes out. This process should not take more than 5 to 8 minutes.**
8. Remove pot and place a wok (tawa) and **then place pot on wok (tawa) on reduced flame as much that flame just touches the wok, for about 30 minutes.**
9. **Put off flame and let pot remain on the wok (tawa) for about 10 minutes.**
10. Open pot just before serving and serve biryani hot after mixing thoroughly from deep inside.