

CHICKEN BIRYANI



Chicken Biryani is a popular Indian recipe based on chicken, basmati rice and various spices. A tasty and delicately spiced dish, perfect for a home made ethnic evening!

Ingredients for 4 persons:

1 chicken cut into 8 parts	2 gr. black cardamom
fresh coriander	2 spoons of butter Ghee
200 g Basmati rice	1 spoonful Chicken Masala
laurel leaves	1 spoon of garlic and ginger cream
2 tomatoes	cashews
1 spoonful of Garam Masala	1 teaspoon of chilli powder
1 white yogurt	2 cinnamon sticks
1 spoonful cumin powder	1 teaspoon of turmeric
3 onions	cloves
1 spoonful of cumin seeds	1 teaspoon of coriander powder
1 garlic clove	salt
2 gr. green cardamom	2 gr. saffron
1 piece of finely chopped	

PREPARATION:

- 1.) Wash and cut the onions and tomatoes.
- 2.) Put everything in a pan together with the garlic and ginger.
- 3.) Add the chicken and the various spices, cook covered over medium heat for about 30 minutes.
- 4.) Meanwhile cook the rice in salted water. Once cooked properly, drain and pass in cold water for a few minutes.

Add rice to the chicken.

- 5.) Add the various spices, mixed in half a glass of hot water, mix and cook another 15 minutes covered over medium heat.

As a condiment we suggest various sauces based on ginger, garlic, coriander and mint.

Chicken Biryani



WE SUGGEST:



3312 ITS COLOMBO
Turmeric Powder
100 gr.



0351 TRS
Ground Cumin
100 gr.



2169 ITS
Jeera Whole
100 gr.



0348 TRS
Coriander Powder
100 gr.



1555 ITS COLOMBO
Unroasted Chili Powder
100 gr.



0572 ITS
Green cardamom
50 gr.



2280 ITS
Black cardamom
400 gr.



0665 MDH
Spices Chicken Masala
100 gr.



2146 ITS
Cashew Nuts
100 gr.



1427 ITS COLOMBO
Cinnamon Sticks
50 gr.



4171 ITS
Cloves
50 gr.



0667 ITS COLOMBO
Bay Leaves
20 gr



0009 TRS
Garam Masala
100 gr.



4063 ITS
saffron
50 g



3823 ITS
Ginger and Garlic
paste
300 gr



3228 SATKAR
Basmati Rice
1 kg.



3336 ITS
Basmati Rice
1 kg.



3682 SATKAR
Brown Basmati Rice
1 kg.



0315 HEERA
Butter Ghee
1 kg.



3828 ITS
Coriander Mint Sauce
300 gr.

WE SUGGEST:



3619 KAMASUTRA
Beer
66 ml.



2609 KAMASUTRA
Beer
33 ml.



1714 KAMASUTRA
Red Wine Shiraz
750 ml



1585 KAMASUTRA
Red Cabernet
Sauvignon
750 ml



1528 KAMASUTRA
Sauvignon Blanc
750 ml



4039 DABUR REAL
Green Mango Fruit Juice
1 lt.



4038 DABUR REAL
Masala Guava Fruit Juice
1 lt.



4036 DABUR REAL
Guava Fruit Nectar Juice
1 lt.



4037 DABUR REAL
Litchi Fruit Nectar Juice
1 lt.



4035 DABUR REAL
Mango Fruit Nectar Juice
1 lt.