

Vegetable Biryani



Vegetable biryani is a tasty typical Indian recipe based on rice and vegetables.

There are numerous very tasty and appetizing vegetarian variations.

INGREDIENTS FOR 4 PERSONS:

1 peeled and diced potato
1 teaspoonful cumin seeds
1 peeled and diced carrot
1 teaspoonful coriander powder
1/2 diced green pepper
1 teaspoonful green cardamom
1/2 diced red pepper
1 teaspoonful black cardamom
a handful of chopped fagiolini
1 teaspoonful chilli powder
50 gr. peas
cashews

1 spoonful of tomato paste
cinnamon sticks
1 spoonful of Garam Masala
cloves
1 spoonful of turmeric
laurel leaves
225 gr. of cooked Basmati rice
saffron
1 chopped onion
garlic and ginger cream
white yogurt
butter ghee
mint and coriander sauce

PREPARATION:

- 1.) Preheat the oven to 170 degrees.
- 2.) Cook all the vegetables (carrot, potato, peppers, green beans and peas) in a pot of boiling water for 3 or 4 minutes.
- 3.) Drain everything, add the tomato paste and the various spices and mix well.
- 4.) Put half of the rice in a baking dish, then spread the vegetables evenly over it, and finally cover with the advanced rice, spreading it evenly.
- 5.) Sprinkle everything with the chopped onion, cashews, cumin and chilli powder.
- 6.) Cover the baking dish with aluminum foil and bake for 15 minutes.
- 7.) Serve with this vegetarian dish with yogurt.
- 8.) You can prepare the biryani in individual oven dishes and / or arrange the vegetables in a decorative way.

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

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WE SUGGEST



3312 ITS COLOMBO
Tumeric Powder
100 gr.



0351 TRS
Jeera Powder
100 gr.



2169 ITS
Jeera Whole
100 gr.



0348 TRS
Dhania powder
100 gr.



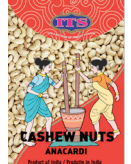
1550 ITS COLOMBO
Unroasted Chili Powder
100 gr.



0572 ITS
Green Cardamom
50 gr.



0083 ITS
Black Cardamom
50 gr.



2146 ITS
Cashew Nuts
100 gr.



1427 ITS COLOMBO
Cinnamon Sticks
50 gr.



4171 TRS
Cloves
50 gr.



0667 ITS
Bay leaves
20 gr.



4063 ITS
Saffron
50 g



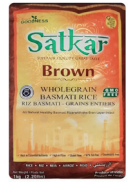
3823 ITS
Ginger and Garlic Paste
300 gr



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.