

TARUNA BIRLA

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1. HOW TO BOIL RICE

For rice boiling

Boiling water - 2 litres

Salt to taste

Whole spices

Bay leaf - 1 no.

Star anise - 1 no.

Cloves - 3-4 nos.

Cinnamon stick - 1 inch

Javantri 1 no.

Green cardamom 2 nos.

Oil 1 tbsp

Basmati rice 2 cups (thoroughly washed)

Method:

- Set water for boiling, add salt, whole spices, lemon wedges, ghee, fresh mint and coriander and basmati rice which is thoroughly washed, mix and cook the rice until its 3/4th done.
- Check whether its 3/4th cooked and strain the excess water. Keep the rice aside for later use.
- Whenever you make any types of Biryani please boiled your rice before 5-6 hours or freeze it.
- Then you can use it for any types of Biryani.
- We use India gate super basmati rice.

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2. TOMATO PULAV

For making Pulav:

Oil /Ghee - 2 Tbsp

Red Chilli - 1 Nos

Garlic - 2 Cloves (crushed paste)

Green Chilli - 2 Nos

Cashew Nuts – 4-5

Onion - 1 Nos Thinly Sliced

Tomato - 4 Nos Chopped (fine puree)

Turmeric Powder - 1/4 Tsp

Coriander Powder - 1 Tsp

Kashmiri Chilli Powder - 1 Tsp

Salt - 1 Tsp

Sugar - 1/2 Tsp (Optional)

Basmati rice – 1 cup (boiled)

Few Coriander Leaves

Few Mint Leaves

Method

- Heat oil in a Kadai. Add now add garlic chilli paste and saute till it browns
- Add sliced onions and saute them till golden brown.
- Add in all the spice powders, salt and sugar. Give them a 30 seconds stir.
- Now add in the tomatoes puree and mix them all.
- Let them cook for 5 mins till the tomatoes turn mushy.
- Once your tomato masala is made, add boiled basmati rice and mix it.
- Add in coriander and mint leaves and give a quick stir. The masala is done.
- Serve the hot Tomato Pulav with the raita by the side.

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3. NAVRATAN PULAV

Ingredients:-

2 tbsp Ghee

1 tsp Cumin seeds

1 inch Cinnamon

2 Bay leaf

2-3 Cloves

3-4 Black pepper

2-3 Cardamom

2-3 garlic cloves, chopped

1 small Potato, small cubes

1/4 cups Cauliflower florets

1 medium Carrots, peeled, cut into cubes

1/4 cups Green beans, cut into cubes

1/4 cup Green Peas, boiled

1 cups Rice, cooked (80% cooked)

Salt to taste

1 tsp Lime juice

1/4 cup Saffron Milk

Other Ingredients:-

1 tbsp ghee

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7-8 Cashew nuts, halved
2 tbsp Almonds, keep the whole
4-5 Walnuts, cut into half
2 tbsp Golden Raisins
4 Dates, roughly chopped
100 gms Paneer, cut into cubes

Process:-

- Heat ghee in kadhai and add all the whole spices. Saute for a minute.
- Add ginger and garlic paste and saute for further 2-3 minutes until it release the aroma.
- Now add all the vegetables, salt and give a nice stir. Add ¼ cup of water, cover and allow it to cook until vegetables turn soft.
- Meanwhile take another pan heat ghee. Add cashew nuts, almonds, walnuts, raisins, dates and saute for 2 minutes on low flame. Now add paneer cubes and saute for another minute.
- Now add rice to the vegetable mixture. Give a nice stir. Adjust Salt.
- Now add saute dried nuts and paneer mixture. Sprinkle lime juice and mix gently.
- Now add saffron milk, cover and simmer for 10 minutes.
- Serve immediately.

4. HEYDRABADI BIRYANI

Ingredients for briyani

Rice – 1 cup (boiled)

Oil – 2 tbsp

Jeera – 1 tsp

Ginger garlic chilli paste – 1 tsp

Onion – 2 sliced

Capsicum – ¼ cup (sliced)

Carrot – 2 tbsp

Peas – ¼ cup

Tomatoes – 1 chopped

Blanch Spinach puree – ½ cup

Curd – ¼ cup

Salt

Red chilli pwd optional

Turmeric pwd

Dry coriander pwd

Garam masala

Cashew nuts – 4-5

Method

- Heat oil in Kadai and add jeera, ginger garlic chilli paste, onion, capsicum and saute them.
- Now add all vegetable and give it nice stir.
- Now add spinach puree and mix it gently.
- Lastly sprinkle orange coloured rice.

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5. VEG DUM BIRYANI

Ingredients

Boiled rice – 1 cup

Oil – 2 tbsp

Garlic paste – 1 tsp

Ginger paste – 1 tsp

Onion – ¼ cup (fine chopped)

Boiled veg. – 1 cup (potato, beans, peas, carrot, cauliflower)

Salt to taste

Red chilli pwd – 2 tbsp

Coriander pwd – 1 tbsp

Turmeric pwd – 1 tsp

Biryani masala – 2 tsp

Curd – ¼ cup

Water – ¼ cup

Boiled rice – 1+1/2 cup

Fried onion – ½ cup

Saffron water

Mint leaves

Method:

- To make the vegetables, to a pan add oil, onion, ginger garlic paste and saute it.
- Add tomatoes, turmeric, red chilli powder, salt and cooked the masala.
- Now add curd and all boiled vegetable mix them properly and add some water and add green peas.
- Once the vegetables are done, assemble them in larger pan and place paneer on the vegetables, after that add the rice over the vegetables you can repeat this process and keep the Biryani on low flame for 10 minutes
- Garnish it with fried onions, pomegranate seeds and fresh mint leaves.
- Vegetable Biryani is ready to be served!

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6. PANEER MAKHANI BIRYANI

For making paneer makhani

Ingredients:

Butter 2 tbsp + oil 1 tsp

Jeera (cumin seeds) 1 tsp

Onions 1 medium size

Tomatoes ¼ cup

Garlic cloves 3-7 nos

Ginger 1 tsp

Kashmiri red chillies 2-3 nos.

Cashew nuts 4-5 nos.

Red chilli powder 1 tbsp

Turmeric powder ½ tsp

Garam masala 1 tsp

Salt to taste

Water ¼ cup

Curd ¼ cup

Fresh cream 1 tbsp

Kasuri methi 1 tsp

Fried onions 1/4th cup

Paneer 100 gm (cubes)

Boiled rice – 1 cup

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Method:

- Set a wok on medium heat, add oil and butter and add jeera, sauté for few seconds.
- Add onions, tomatoes, garlic cloves, ginger, Kashmiri red chillies, cashew nuts, red chilli powder, turmeric powder, sugar, garam masala and salt to taste, mix well and add water, cover and cook for 8-10 minutes.
- Take it off from the flame and cool down to room temperature, after its cooled grind into a fine puree.
- Transfer the puree in a bowl and add curd, fresh cream, kasuri methi and fried onions and mix well. Add paneer and salt to taste, mix well and keep aside.

Assembly

Ingredients:

- Ghee 1 tbsp
- Rice 3/4th cooked
- Paneer makhani
- Fresh mint
- Fresh coriander
- Fried onions
- Live charcoal + ghee

Method:

- Spread ghee on the base of the wok or casserole, spread a layer of paneer makhani, sprinkle some freshly chopped mint leaves and coriander leaves, fried onions and spread a layer of rice. Repeat the layering.
- Spread the top layer with rice, add freshly chopped coriander leaves and mint leaves, fried onions and ghee.
- Apply dough on the rim of the casserole to seal, and finally place the lid.
- Put the casserole over the tawa and cook or give a dum for 15-20 mins on low flame.
- Place a live charcoal in a bowl and add few drops of ghee, cover and smoke for 3-4 minutes.
- Your paneer makhani dum Biryani is ready to be served, enjoy your hot Biryani with chilled raita.

7. SOYA NUGGET BRIYANI

Ingredients

To marinate Soya chunks

Soya Chunks – 1/2 Cup (soaked)

Curd – 2 Tbsp

Turmeric Powder - 1/4 Tsp

Chilli Powder - 1 Tsp

Salt - 1/2 Tsp

To make Pulav

Basmati Rice - 1 Cup (boiled)

Ghee - 2 Tbsp

Oil - 1 Tbsp

Onion - 2 Nos Chopped

Green Chilli - 2 Nos Chopped

Ginger & Garlic - 1 Tsp

Tomato - 1 Nos Chopped

Turmeric Powder - 1/4 Tsp

Chilli Powder - 1 Tsp

Garam Masala - 1 Tsp

Mint Leaves

Coriander Leaves

Salt as per taste

Biryani masala – 1 tsp

Method

- Soak soya chunks in hot water for 15 mins
- Some boiled rice.
- Squeeze the soya chunks and marinate it with curd, red chilli powder and turmeric powder, salt. Let it sit for 20 mins.
- Add onions, green chillies and saute
- Add ginger garlic and saute along
- Add tomatoes and saute
- Add turmeric powder, red chilli powder, Biryani masala and saute
- Add the soya chunks and cook for 5 mins
- Add coriander leaves, mint leaves, salt and mix well
- Add boiled rice.
- Serve the Soya chunks rice hot with some raita.

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8. COCONUT RICE

Oil - 2 tbsp

Jeera - 1 tsp

Cardamom - 2 pcs

Cloves - 4

Bay leaf - 1

Cashew - 12

Onion - 1 nos

Ginger garlic paste - 1 tsp

Chilli - 1 slit

Carrot - 1 finely chopped

Beans - 5 finely chopped

Peas - 2 tbsp

Coconut cream - ¼ cup

Basmati rice - 1 cup (boiled)

Salt - ½ tsp

Coriander - 2 tbsp

Method

- Heat oil in Kadai and add jeera spices, cashew and saute it.
- Now add onion, ginger garlic paste, chilli and saute it
- Now add boiled vegetable and add coconut cream and cooked for 2 min.
- Now add boiled rice, salt and coriander and give it quick stir.

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9. BUTTER CORN PULAV

Ingredient

Butter - 2 tbsp

Oil – 1 tsp

Garlic - 3 tbsp (chopped)

Green chilli - 2 fine chopped

Boiled sweet corn - 1 cup

Salt - 1 tsp

Turmeric - pinch

Black pepper - ½ tsp

Red chilli flakes - ½ tsp

Coriander

Assembly

Ghee 1 tbsp

Live charcoal + ghee

Method

- Heat butter and oil and add green chilli and boiled sweet corn.
- Now add salt, pinch turmeric, black pepper, red chilli flakes and add cooked rice.
- Garnish with coriander. And for Smokey flavour give it smoke according to video.

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10. INDIAN STYLE RICE

Ingredients:

Chana dal – ½ cup (boiled)

Boiled rice – ¾ cup

Oil – 1 tbsp

Onion – 1 chopped

Tempered water – ¼ cup

Ginger garlic paste – 1 tsp

Green chilli – 1 tsp

Red chilli pwd – 2 tsp

Turmeric – ¼ tsp

Coriander pwd – 1 tsp

Garam masala – ½ tsp

Coriander leaves

Method

Heat oil in pan and add ginger garlic paste, green chilli, onion and saute them.

Now add whole masala and add imli water cooked for 2-3 min.

Now add boiled rice and coriander leaves.

11. MINT CORIANDER RICE

Ingredients:

Oil – 1 tbsp

Garlic cloves – 2-3

Green chilli – 2 nos

Onion – 1 sliced

Peas – ½ cup

Boiled rice – 1 cup

Lemon juice – 1 tsp

Coriander

Method

Make a paste from green chilli, salt, garlic, lemon juice.

Heat oil in pan. Add onion, peas and prepare paste (according your taste) and saute it.

Now add rice coriander and coconut powder.

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12. INDO MEXICAN RICE

Ingredients

Rajma – 1 cup (soaked overnight)

Ghee - 3 Tsp

Onion - 2 nos thinly sliced

Green Chilli - 2 nos slit

Ginger garlic paste -1 Tsp

Tomato - 1 nos chopped

Salt to taste

Turmeric powder - 1/4 Tsp

Chilli powder - 2 Tsp

Garam masala - 1/2 Tsp

Juice of 1 lemon

Coriander leaves

Water - 3/4 cup

Basmati Rice - 1 cup (boiled)

Method

- Soak the Rajma overnight
- Pressure cook the Rajma for 4-5 whistles
- Add onions, green chillies and saute them
- Heat oil in Kadai.
- Add ginger garlic paste and saute
- Add tomatoes and saute
- Add red chilli powder, turmeric powder, salt and mix well
- Add the cooked Rajma beans
- Add 1/2 tsp of garam masala, lemon juice, coriander leaves and mix everything well
- Add boiled basmati rice and mix well
- Serve the Rajma Pulav hot with some raita.

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13. TAVA PULAV

Oil – 2 tbsp
Butter – 2 tbsp
Garlic – 2 tsp
Green chilli – 1 nos(chopped)
Onion – 1 chopped
Potato – 1 chopped
Beans – ¼ cup
Carrot – 1 chopped
Red chilli powder – 2 tbsp
Shezwan sauce – 2 tbsp
Pav bhaji masala – 2 tsp
Salt as per taste
Capsicum – ¼ cup
Tomato – 1 chopped
Boiled rice – 1 cup
Lemon juice – 1 tsp
Coriander leaves

Method : As per video

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14. VEG RAITA

Dahi – 1 cup strain

Carrot – ¼ cup grated

Tomato -1/4 cup chopped

Onion – ¼ cup finely chopped

Black salt – ¼ tsp

Jeera pwd – ¼ tsp

Coriander – 1 tbsp

Mint leaves – 7-8

Amul cream – 2 tbsp

Method: As per video

15. CUCUMBER RAITA

Dahi – 1 cup strain

Amul cream – 2 tbsp

Cucumber – ¼ cup grated

Mint leaves – 7-8

Coriander – 1 tbsp

Jeera pwd – ¼ tsp

Black salt – ¼ tsp

Method: As per video

16. SMOKEY CURD RAITA

Dahi – ¼ up strain

Black salt – 1 tsp

Jeera pwd – 1 tsp

Red chilli pwd – 1 tsp

Amul cream – 2 tbsp

For charcoal smoke

Ghee – 1 tsp

Hot charcoal

Method : As per video.

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17. HOW TO FRY ONION

Onion – 1 kg

Oil for fry

Method

- Peel the onions and wash them. Cut the onions into thin slices using a sharp knife. Make sure the slices are almost equal in size to ensure even browning. You can use a mandolin slicer or a food processor to slice the onions.
- If the onions are very sharp, you can soak them in cold water for 15 minutes before slicing. You can also wear safety glasses while slicing the onions.
- Take a large kitchen towel and spread the onion slices over it. Leave on the counter for a few hours to get rid of the excess moisture.
- Heat 8–10 cups of oil in a large pan. The oil should be enough to cover the onion slices. When the oil is hot, add the onion. Never add the onion in less hot oil. They will not become crispy afterward.
- Fry on high heat for 8-10 minutes. Frying on high heat for 8-10 minutes is important to get rid of the moisture in the onion slices. Now simmer the heat to low and fry till onions are golden brown. Keep stirring the onions very frequently.

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