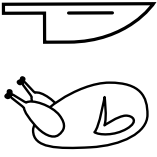
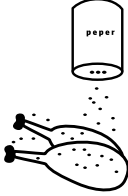






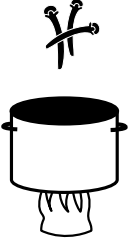
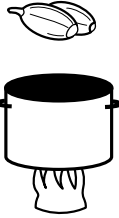
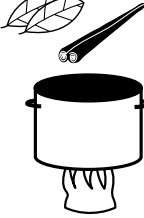

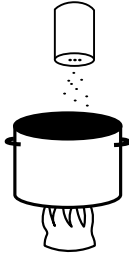
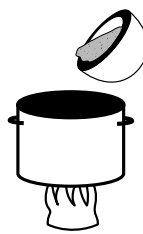
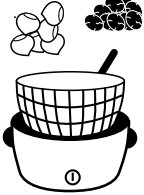






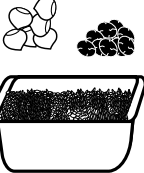
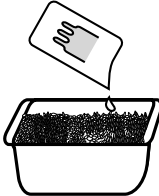

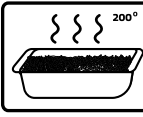


Biryani

Recept van Napoleao D'Silva (India)
chef-kok van bulkcarrier Berge Stahl

kip in grote stukken snijden 	+ peper + zout 	gesnipperde ui 	+ gember 	+ groene peper 	+ verse koriander 	+ knoflook 
uien bakken 	+ kruidnagel 	+ kardamon 	+ laurierblad + pijpkaneeel 	kip toevoegen 	+ kurkuma 	+ kruidenmengsel 
frituur kort rozijnen + hazelnoten 	+ yoghurt 	+ gefrituurde uien + azijn 	+ rozenwater 	basmatirijst + zout koken 	rijst + kipmengsel om en om in schaal 	+ gefrituurde ui 
+ hazelnoten + rozijnen 	besprenkelen met melk 	+ rozenwater en afdekken 	10 min. in oven op 180 ° 	<p>1 kip gemalen peper zout 2 uien gember 1 groene peper half bosje verse koriander 2 teentjes knoflook 3 kruidnagels 1 theelepel kardamon 3 laurierbladjes 2 pijpjes kaneel 1 theelepel kurkuma 1 kopje hazelnoten 1 kopje rozijnen 1 kopje Yoghurt 1 eetlepel azijn 3 eetlepels rozenwater 600 gram basmatirijst 3 eetlepels melk</p>		

