

## Introduction

- I. Doing research on this topic is no easy task, you have to battle the aroma coming off of the laptop screen, and giving a speech on it on an empty stomach while fasting is even harder. - *Grabber*
- II. Biryani is the best and most versatile dish in the world. - *Topic statement*
- III. Enjoying home cooked Biryani my whole life and now cooking it several times have made me fall in love with Biryani all over again. - *Statement of Credibility*
- IV. Listen to my speech and learn how to make this delicious dish for yourself. - *Reason to Listen*
- V. Today let's look at the vibrant history of Biryani, the variety it presents, and go through a recipe so you can cook it yourself. - *Preview of Main Points*

## Body

- I. Let's start with the history of Biryani and talk about its origin story.
  - A. Biryani was influenced by Persia.
    1. Comes from the Persian word 'birinj' which means rice or 'biryan' which means to fry/roast.
    2. Persian influence from Pilaf.
  - B. There is debate about how and where the dish traveled from to the subcontinent.
    1. The more popular theory is that the Mughals introduced Biryani to India during their reign.

2. Story about an encounter Emperor Shah Jahan's Empress Consort Mumtaz Mahal had with Mughal soldiers during a visit to army barracks.
3. Biryani travelled from Iran with pilgrims and soldier-statesmen of noble descent to the Deccan region in South India.

II. The versatility of biryani is unparalleled.

A. Biryani for non-vegetarians

1. Chicken Biryani
2. Mutton Biryani
3. Beef Biryani
4. Lamb Biryani
5. Seafood Biryani

B. Biryani for vegetarians

1. Hyderabad veg biryani
2. Veg Dum Biryani
3. Veg Matka Biryani

III. Let's talk about an easy Karachi Style Biryani recipe for beginners

A. Key Ingredients

B. Instructions to make the Biryani

C. Story about Student Biryani

**Conclusion**

- I. So once again, today we have learned the vibrant history of Biryani, the variety it presents, and a beginner friendly recipe so you can try for yourselves.
- II. Let me part with this advice: When you are feeling down, you don't need any motivational quotes to lift you up, all you need is a plate of Biryani!

## Works Cited

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