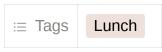
# Paneer biryani



# **▼** Ingredients

- 1. Paneer
- 2. National biryani masala
- 3. Everest shahi biryani masala
- 4. National tikka masala
- 5. Curd
- 6. Kasoori methi
- 7. Half and half milk
- 8. Green beans
- 9. Carrots
- 10. Peas
- 11. Onion
- 12. Ghee
- 13. Cashews
- 14. Mace (Javitri)
- 15. Green chilies
- 16. Basmati rice
- 17. Cilantro
- 18. Star anise
- 19. Cloves
- 20. Cinnamon sticks
- 21. Cardamoms

- 22. Bay leaves
- 23. Onions
- 24. Ginger garlic paste
- 25. Tomato
- 26. Fried onion (you can make it at home!!!)

#### **▼** Process

#### **▼** Paneer marination

- 1. Chop paneer into cubes.
- 2. In bowl add curd and kasoori methi.
- 3. Now add biryani masala and tikka masala in 1:2 ratio and mix well.
- 4. Add paneer cubes to this mixture and make sure to coat the paneer well.
- 5. Refrigerate this marination in the fridge for a minimum of 30 minutes.

## **▼** Cooking Basmati rice

- 1. Wash the desired amount of basmati rice.
- 2. Add cinnamon stick(about 2 inch), a few cardamom pods, few cloves and bay leaves to washed basmati rice.
- 3. Add 1 table spoon biryani masala
- 4. Add water and a few spoons of ghee and half cook the rice in an open pot.
- 5. Once rice is half cooked, drain the water from rice and let it cool.

## **▼** Biryani masala

- 1. Take thick bottom pot, add oil of your choice.
- 2. Once the oil is heated add cinnamon stick, cardamom pods, cloves, bay leaves and a few mace.
- 3. Followed by cashew.
- 4. Add ginger garlic paste and chopped onion and green chilies.
- 5. Add chopped green beans, carrots and peas.

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- 6. Once the onion turns translucent and veggies look almost cooked, add finely chopped tomato.
- 7. Once tomato turns into paste add the biryani masala(both mentioned in ingredients).
- 8. Cook for a minute and then add half and half (about half a pack).
- 9. Let the masala simmer for about 10 minutes on medium flames. Stir every 3-4 minutes.
- 10. Now add the marination and cook for another 10 minutes on low flame.

#### **▼** Almost there.....

Now layer the biryani masala and rice.

- 1. First goes biryani masala.
- 2. Then a layer of rice.
- 3. Add fried onions, tea spoon of ghee and chopped cilantro. If saffron milk is available add that too(it gives good color)
- 4. Repeat the steps for desired number of layers.

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