

Paneer biryani

☰ Tags

Lunch

▼ 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.

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.