

Line wrap

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1 <!DOCTYPE html>
2 <html lang="en">
3   <head <link rel="preconnect" href="https://fonts.googleapis.com"><script type="text/javascript" src="/_vscode_livepreview_injected_script"></scrip
4     <link rel="preconnect" href="https://fonts.gstatic.com" crossorigin />
5     <link
6       href="https://fonts.googleapis.com/css2?family=Roboto:ital,wght@0,100;0,300;0,400;0,500;0,700;0,900;1,100;1,300;1,400;1,500;1,700;1,900&family=Ys
7       rel="stylesheet"
8     />
9   >
10  <meta charset="UTF-8" />
11  <meta name="viewport" content="width=device-width, initial-scale=1.0" />
12  <title>Menu Card</title>
13 </head>
14 <body style="background-color: rgb(124, 156, 92)">
15   <br /><br />
16   <hr color="black" size="20" width="20%" />
17   <center>
18     <font size="7" face="Yesteryear" width="100">
19       "Every grain tells a story, and every bite feels like poetry- <br />
20       <center>
21         <font style="color: rgb(4, 65, 4)" face="broadway" size="7"
22           ><b> BIRYANI</b></font>
23       </center>
24     </center>
25     is not just food, it's an emotion!"
26   </font>
27   <br /><br />
28   <hr color="black" size="20" width="20%" />
29   <br /><br /><br />
30   
31 </center>
32
33 <h1>INGREDIENTS:</h1>
34 <ul>
35   <li><b>Chicken</b> 1/2 kg</li>
36   <li><b>Onions</b>3 or 4</li>
37   <li><b>Tomato</b>4</li>
38   <li><b>Potatoes (optional)</b>2</li>
39   <li><b>Oil</b>1/2 cup</li>
40   <li><b>Ginger & Garlic paste</b> 1 tbsp</li>
41   <li><b>Red chili powder</b> 1 tsp</li>
42   <li><b>Turmeri</b>c1/2 tsp</li>
43   <li><b>Coriander</b>1 bunch</li>
44   <li><b>Fresh Mint</b> 1/2 bunch</li>
45   <li><b>Yogurt</b>1/2 cup</li>
46 </ul>
47 <h1>METHOD</h1>
48 <ol>
49   <li>
50     <h2><b>Instructions:</b></h2>
51   </li>
52   <p>
53     Marinate the chicken: In a bowl, mix the chicken pieces with yogurt,
54     ginger- garlic paste, chili powder, turmeric powder, cumin powder, and
55     salt. Let it marinate for at least 1 hour, preferably longer for better
56     flavor.
57   </p>
58   <br />
59   <li>
60     <b><h2>Cook the rice:</h2></b>
61   </li>
62   <p>
63     In a large pot, bring water to a boil. Add the soaked and drained rice
64     along with whole spices (cardamom, cloves, cinnamon), and salt. <br> Cook
65     until the rice is 70- 80% done. Drain the rice and set aside.
66   </p>
67   <br />
68   <li>
69     <b><h2>Fry the onions:</h2></b>
70   </li>
71   <p>
72     In a separate pan, heat ghee or oil. Fry the thinly sliced onions until
73     golden brown and crispy. Remove from the oil and set aside.
74   </p>
75   <br />
76   <li>
77     <b><h2>Layering the biryani:</h2></b>
78   </li>
79   <p>
80     In a heavy-bottomed pot, spread a layer of marinated chicken at the
81     bottom. Top it with a layer of cooked rice. Sprinkle some chopped
82     tomatoes, green chilies, coriander leaves, mint leaves, and fried
83     onions. Repeat the layers until all the chicken and rice are used up.
84     Finish with a layer of rice on top.
85   </p>
86   <br />
87   <li>
88     <b><h2>Cooking the biryani:</h2></b>
89   </li>
90   <p>
91     Cover the pot tightly with a lid or aluminum foil. Cook on low heat for
92     about 20- 25 minutes, or until the chicken is cooked through and the
93     flavors have melded together. You can also place a tawa (griddle)
94     underneath the pot to prevent burning.
95   </p>
96 </ol>
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97     <br /><br /><br />
98     <center>
99       <h1><b> ENJOY YOUR SCRUMCIOUS FOOD! </b></h1>
100
101
102   </body>
103 </html>
104
```