* **Kela Ka Raita (Yogurt And Bananas)**
* **1 1/2 cups plain yogurt**
* **2 large bananas, peeled and sliced**
* **1/4 cup coconut flakes**
* **1 green chili pepper, finely chopped**
* **1 teaspoon lemon juice**
* **1/2 teaspoon ground coriander**
* **1/4 teaspoon cinnamon**
* **1/4 teaspoon salt**
* **1 teaspoon fresh cilantro leaves**

**Recipe:** In a medium mixing bowl, beat yogurt until smooth. Stir in bananas, coconut, chili, lemon juice, coriander, cinnamon, and salt. Cover bowl and chill at leat 1 hour. Just before serving, sprinkle chopped cilantro leaves over raita.

**Source :** <https://www.food.com/recipe/kela-ka-raita-yogurt-and-bananas-306762>

* **Veg Biryani (Hyderabadi Vegetable Dum Biryani)**

**Source :** <https://www.vegrecipesofindia.com/hyderabad-veg-biryani-hyderabadi-vegetable-dum-biryani-recipe/#wprm-recipe-container-136218>

### Ingredients

### prepping rice

### 1.5 cups basmati rice or 300 grams basmati rice

### 1 cup water for soaking rice

### prepping vegetable for biryani

### 150 grams cauliflower or 1.5 cups medium cauliflower florets

### 90 to 100 grams potatoes or 2 medium potatoes or ¾ to 1 cup chopped potatoes

### 90 to 100 grams carrots or 1 medium to large carrot or ½ cup chopped carrots

### 50 grams french beans or 11 to 12 french beans or ¼ cup chopped french beans

### 8 to 10 white button mushrooms, sliced or chopped, (optional)

### 1 small to medium green bell pepper or 40 to 60 grams capsicum or ¼ to ⅓ cup chopped bell pepper (optional)

### ½ cup green peas, fresh or frozen

### 115 grams onion or 1 large onion or 1 heaped cup thinly sliced onions

### 10 grams ginger or 2 pieces of 2 inch ginger or 1.5 tablespoons finely chopped ginger or 1 tablespoon ginger paste

### 5 grams garlic or 10 to 12 medium garlic cloves or 1 tablespoon finely chopped garlic or ½ tablespoon garlic paste

### 2 green chilies, slit or sliced

### for cooking biryani rice

### 3 green cardamoms

### 1 black cardamom

### 3 cloves

### 1 inch cinnamon

### 1 tej patta (indian bay leaf)

### 2 single mace strands

### 5 cups water

### ½ teaspoon salt or add as per taste

### for biryani gravy

### 3 tablespoons ghee, can use 3 tablespoons oil instead of ghee

### 1 teaspoon shah jeera (caraway seeds)

### 1 tej patta (indian bay leaf)

### 3 green cardamoms

### 1 black cardamon

### 1 inch cinnamon

### 1 cup fresh whisked curd or 200 grams (yogurt)

### ½ teaspoon turmeric powder

### 1 teaspoon red chilli powder

### ½ cup water for pressure cooking and ¾ cup water if cooking in a pot

### 2 tablespoons cashews

### 1 tablespoons sultanas or raisins

### 2 tablespoons almonds , raw or blanched, peeled and sliced

### salt as required

### for assembling and layering biryani

### 20 grams coriander leaves or ⅓ cup chopped coriander leaves

### 5 grams mint leaves or ⅓ cup mint leaves, chopped

### 4 to 5 tablespoons milk

### 1/4 teaspoon saffron strands

### 2 teaspoons kewra water or rose water

### Instructions

#### preparation

* Pick and rinse basmati rice in running water till the water runs clear of starch. Soak the rice in 1 cup of water for 30 minutes.
* After 30 minutes drain the rice and keep aside.
* When the rice is soaking prep all the veggies and other ingredients. Keep aside.

#### cooking rice

* Take a deep bottomed pan. Add 5 cups water and heat the water on a high flame.
* When the water becomes hot, add all the spices and ½ tsp salt - 1 tej patta, 3 green cardamoms, 3 cloves, 1 black cardamom, 1 inch cinnamon, 2 single strands of mace.
* Bring the water to a boil. Then add the rice.
* Just gently stir with a spoon or fork, after you add the rice.
* Do not reduce the flame and continue to cook the rice.
* The rice has to be 75% or ¾th cooked. The grains should have a slight bite to them when cooked. The rice should not be fully cooked but almost cooked.
* Drain the rice in a colander. Gently fluff and keep aside.

#### making vegetable biryani gravy

* In a pressure cooker or a pan, heat 3 tbsp ghee. Add the following spices - 1 tsp shah jeera, 1 tej patta, 3 green cardamoms, 3 cloves, 1 black cardamom, 1 inch cinnamon. Sauté the garam masala till they crackle.
* Now add the onions. Stir and sauté them on a low to medium flame.
* Onions take a lot of time to cook, so add a pinch of salt to quicken the cooking process.
* When the onions are cooking, take 1 cup fresh curd/yogurt in a bowl. Beat the curd with a spoon or whisk till it become smooth.
* Sauté the onions till they become golden brown or caramelize.
* Then add the ginger-garlic paste and sliced green chillies. You can also finely chop the ginger-garlic and add.
* Sauté till the raw aroma of ginger-garlic goes away.
* Add the turmeric and red chili powder. Stir and mix well.
* Next add the chopped veggies. Sauté for a minute or two.
* Add the yogurt. Stir. Then add water.
* Season with salt. Stir again.
* Pressure cook for 1 whistle on medium flame. If cooking in a pot, then cook till the vegetables are done. Don’t over cook the vegetables.
* Warm 4 to 5 tbsp milk in a microwave or in a small pan on the stove top. Add ¼ tsp of saffron strands. Stir and keep aside.
* When the pressure settles down on its own, remove the lid and check the gravy. If the vegetables are not cooked well, then keep the cooker on the stove top and simmer the vegetable biryani gravy without the lid, till the vegetables are cooked. If there is too much of water or stock in the gravy, then simmer till some water dries up. The veg biryani gravy should have a medium or slightly thick consistency and should not be watery.
* Now add cashews, raisins and almonds (blanched or raw) to the vegetable gravy. Mix and stir. Keep aside. Do check the salt. Add more if required.

#### layering and making veg biryani

* Now in a thick bottomed pan, layer half of the veg biryani gravy first.
* Then layer half of the rice.
* Sprinkle half of the chopped coriander, mint leaves and saffron milk.
* Layer the remaining veg biryani gravy.
* Layer the remainder of the rice. Sprinkle the remaining coriander, mint leaves, saffron milk on the top. Sprinkle 2 tsp of rose water or kewra water. You can make 2 layers or 4 layers like I have done. But do remember that rice should be the last layer.

#### dum cooking veg biryani

* Now seal and secure the pot with aluminium foil. Then cover with a lid. You can also seal the handi with a moist cotton cloth and then cover with the lid.
* Take a tava/griddle and heat it on medium flame.
* When the tawa become hot, then lower the flame. Keep the sealed veg biryani handi on the tava. Keep the flame to the lowest and cook for 25-30 minutes. You can also dum cook veg biryani for the first 15 minutes on direct low flame and then for the last 10 minutes, place the handi on the hot tava and cook on a low flame.
* Once done, give a standing time of 5 to 7 minutes and then serve.
* While serving, make sure you equally serve the vegetables as well as rice.
* **Serve the delicious hyderabadi veg biryani with** your choice of raita, onion salad, mango pickle, roasted papad. other accompaniments for this biryani are mirchi ka salan and veg shorba gravy.