

## Biryani Rice Recipe

### Ingredients:

1. **1 cup (200g)** basmati rice
2. **1.5 to 1.75 cups** water (adjust as needed)
3. **2 tbsp** oil (neutral-flavored) or ghee (clarified butter)
4. **1** tej patta (Indian bay leaf), medium-sized
5. **3 to 4** cloves
6. **4 to 5** black peppercorns
7. **1** star anise (small-sized) – optional
8. **1-inch** cinnamon stick
9. **3 to 4** green cardamoms
10. **2 to 3** strands of mace
11. **½ tsp** caraway seeds (shahi jeera) – can be replaced with cumin seeds
12. **1 tsp** ginger-garlic paste (or 3 to 4 garlic cloves + 1-inch ginger, crushed into a paste)
13. **1 tbsp** chopped coriander leaves (cilantro)
14. **1 tbsp** chopped mint leaves
15. **18 to 20** saffron strands
16. **5 to 6 drops** lemon juice
17. **Salt** – as required
18. **½ cup** thinly sliced onions (or 1 medium-sized onion)
19. **10 to 12** cashews
20. **1 tbsp** oil (for frying onions and cashews)
21. **1 to 2 tbsp** chopped mint leaves or coriander leaves (for garnish)

### Instructions:

1. **Prepare the Rice** – Rinse the basmati rice 2–3 times under running water to remove excess starch. Soak it in water for **20 to 30 minutes**, then drain and set aside.
2. **Heat Oil & Whole Spices** – In a **3-liter pressure cooker** or deep pan, heat **2 tbsp oil or ghee** on medium heat. Add caraway seeds, bay leaf, cloves, black peppercorns, cinnamon, green cardamoms, and star anise. Sauté for **30-40 seconds** until fragrant.
3. **Add Aromatics** – Stir in **ginger-garlic paste**, chopped coriander, and mint leaves. Cook for **30 seconds** until the raw smell of ginger-garlic disappears.

4. **Add Rice & Saffron** – Gently add the soaked basmati rice and **18-20 saffron strands** to the pan. Stir carefully to coat the rice with the spices and oil.
5. **Add Water & Seasoning** – Pour in **1.5 to 1.75 cups water**, **5-6 drops of lemon juice**, and **salt to taste**. Mix well, ensuring the rice is fully submerged in the water.
6. **Cook the Rice** –
  - **Pressure Cooker Method**: Cover and cook for **1 to 2 whistles** (about **6-7 minutes**). If using a **2-liter pressure cooker**, cook for **8-10 minutes**.
  - **Pan Method**: Cover the pan tightly with a lid and cook on low heat until all the water is absorbed and the rice is tender. If needed, add **hot water** in small amounts.
7. **Check for Doneness** – Let the pressure release naturally before opening the cooker lid. The rice grains should be **cooked well, separate, and fluffy**. Avoid overcooking to prevent mushy texture.
8. **Prepare Fried Onions** – While the rice cooks, heat **1 tbsp oil** in a small frying pan. Add **thinly sliced onions** and **a pinch of salt** (to speed up browning). Sauté on **low to medium-low heat**, stirring often, until onions turn **golden brown and crispy**. Drain on paper towels.
9. **Toast Cashews** – In the same pan, roast **10-12 cashews** on low heat until golden brown. Remove and set aside.
10. **Garnish & Serve** – Fluff the cooked Biryani Rice with a fork. Garnish with **fried onions, toasted cashews, and fresh coriander or mint leaves**. Serve hot with **raita, dal, or a rich vegetarian curry**.