

## Chi Biryani Bulk

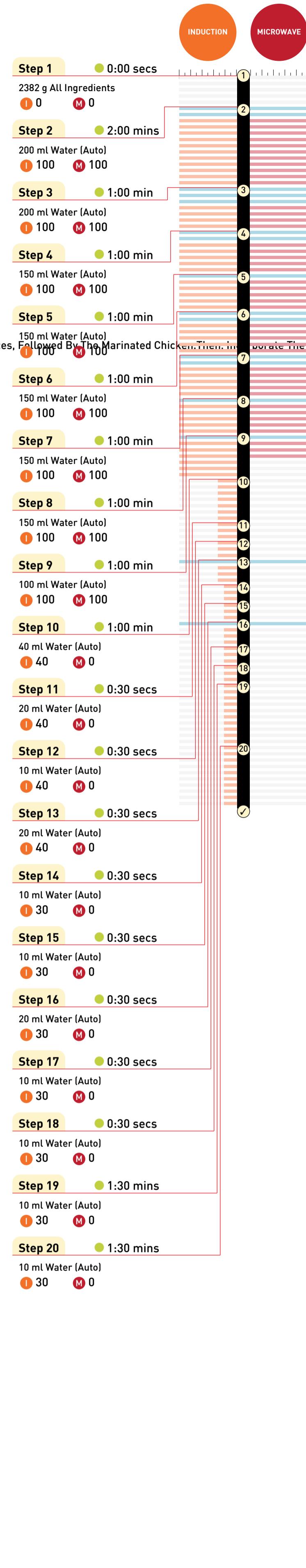
### Cooking Time

On2Cook: 17:00 mins Normal Cooking: 40 mins

**Accessories:** Pan Non Coated (Ss), (First, Add Ghee And Spices, Followed By The Marinated Chicken. Then Incorporate The Soaked Rice)

### Ingredients

78 g	Ghee & Spices
70 g Ghee, 2 g Green Cardamom	
2 g Cloves	
2 g Cinnamon Stick 1 Inch Black Cardamom	
2 g Bay Leaf	
2304 g	Marinated Chicken & Soaked Rice
50 g Ginger Garlic Paste	
1000 g Marinated Chicken	
25 g Mustard Oil, 25 g Gram Masala	
2 g Turmeric Powder	
2 g Red Chilli Powder, 15 g Salt	
5 g Lemon Juice, 100 g Hung Curd	
15 g Fresh Mint	
10 g Coriander Leaves	
20 g Kewra Water, 20 g Rose Water	
1000 g Soaked Rice, 15 g Salt	
1420 ml	Water (Auto)



Total Output: 3000 G