



# Chicken Biryani

**Cooking Time** \_\_\_\_\_

On2Cook: 13:00 mins    Normal Cooking: 50 mins

**Accessories:** Pan Non-Coated (Ss), Mesh Mats

Mesh Mats

**Ingredients** \_\_\_\_\_

- 50 g

Ghee
- 50 g Ghee
- 26 number

Whole Spices
- GreenCardamom6noStarAnise4noBayLeaves4noCin
- 293 g

Mix Liquid
- 230 ml Water, 20 ml Rose Water
- 20 ml Kewra Water, 8 g Garam Masala
- 15 g Salt
- 588 g

Marinated Chicken
- 400 g Chicken Curry Cut, 25 g Ghee
- 25 g Mustard Oil, 5 g Mint Leaves
- 5 g Garam Masala
- 5 g Kashmiri Red Chilli Powder
- 5 g Red Chilli Powder, 10 g Salt
- 3 g Turmeric Powder
- 100 g Hung Curd, 5 ml Lemon Juice
- 530 g

Soaked Rice+Mix Leaves
- 500 g India Gate Super Basmati Soaked Rice
- 10 g Chopped Coriander Leaves
- 10 g Mint Leaves, 10 g Green Chilli
- 460 g

Water
- 20 g

Brown Onion

**Step 1** 0:40 secs

50 g Ghee

I 100

M 0

**Step 2** 0:20 secs

26 number Whole Spices

I 100

M 0

**Step 3** 3:00 mins

Soaked Rice+Mix Leaves

Marinated Chicken, 530 g

293 g Mix Liquid, 588 g

I 70

M 100

**Step 4** 1:30 mins

460 g Water

I 70

M 100

**Step 5** 1:30 mins

100 g Water

I 70

M 100

**Step 6** 1:30 mins

100 g Water

I 70

M 100

**Step 7** 1:30 mins

100 g Water

I 70

M 100

**Step 8** 1:00 min

100 g Water

I 60

M 100

**Step 9** 2:00 mins

Dum

I 40

M 0

**Step 10** 0:00 secs

20 g Brown Onion

I 0

M 0



Total Output:  
1800 g