



Chi Biryani Bulk

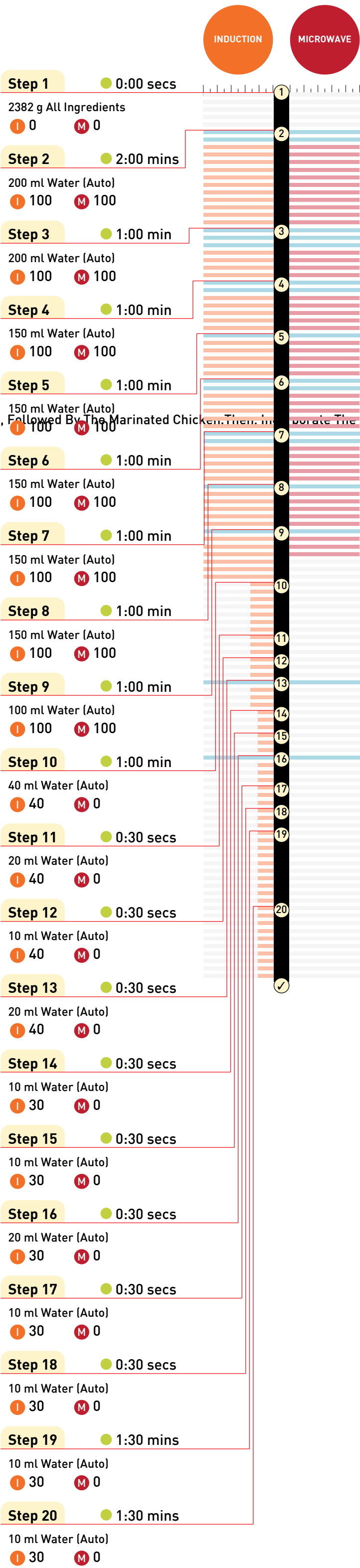
Cooking Time

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
1420 ml	1000 g Soaked Rice, 15 g Salt
	Water (Auto)



Total Output:
3000 G