



Veg Biryani

Cooking Time _____

On2Cook: 13:00 mins Normal Cooking: 60 mins

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

Ingredients

- 40 g

Ghee
- 335 g

Marinated Vegetables
- 30 ml Mustard Oil, 30 g Yoghurt
- 5 ml Lemon Juice
- 2 g Turmeric Powder
- 3 g Red Chilli Powder
- 3 g Coriander Powder
- 3 g Cumin Powder, 6 g Salt
- 6 g Garam Masala, 17 g Brown Onion
- 20 g Ginger Garlic Paste
- 60 g Fried Carrot, 60 g Fried Beans
- 60 g Fried Cauliflower, 30 g Peas
- 72 ml

Mix Liquid
- 40 ml Milk, 6 g Garam Masala
- 6 g Salt, 10 ml Kewra Water
- 10 ml Rose Water
- 25 g

Mix Greens
- 10 g Coriander Leaves
- 10 g Mint Leaves
- 5 g Green Chilli Slit
- 300 g

Soaked Rice
- 540 ml

Water
- 10 g

Brown Onion

Step 1 0:00 secs

Non-Stick Mat
Water + 1 Grill Mesh + 1 Large
I 0 M 0

Step 2 2:00 mins

300 g Soaked Rice
Vegetables, 25 g Mix Greens,
250 g Marinated Fry
40 g Ghee, 72 ml Mix Liquid,
I 100 M 100

Step 3 1:10 mins

540 ml Water
I 100 M 100

Step 4 1:10 mins

100 ml Water
I 100 M 100

Step 5 1:10 mins

100 ml Water
I 100 M 100

Step 6 1:10 mins

100 ml Water
I 100 M 100

Step 7 1:10 mins

100 ml Water
I 100 M 100

Step 8 1:10 mins

100 ml Water
I 100 M 100

Step 9 1:00 min

100 ml Water
I 100 M 100

Step 10 1:00 min

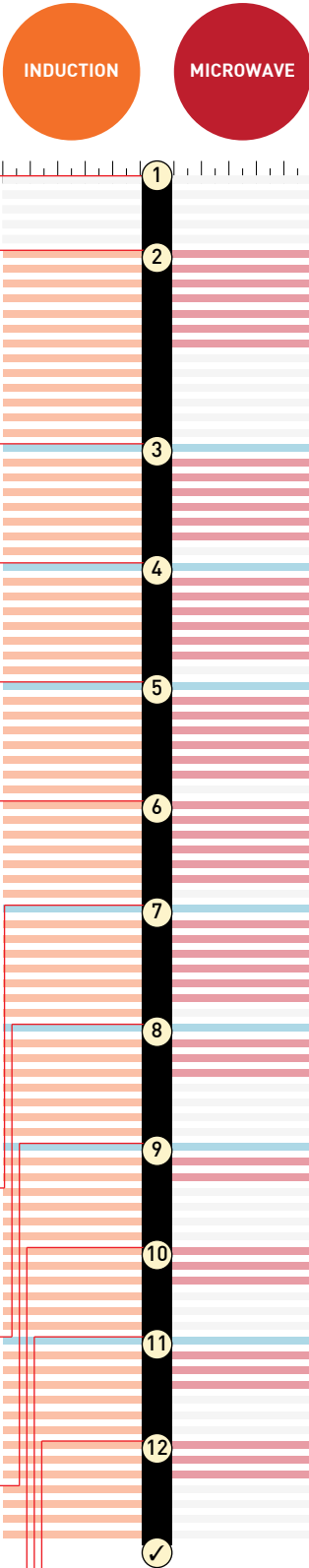
100 ml Water
I 100 M 100

Step 11 1:00 min

100 ml Water
I 100 M 100

Step 12 1:00 min

10 g Brown Onion
I 100 M 100



Total Output:
1000 G