



Chicken Biryani

Cooking Time

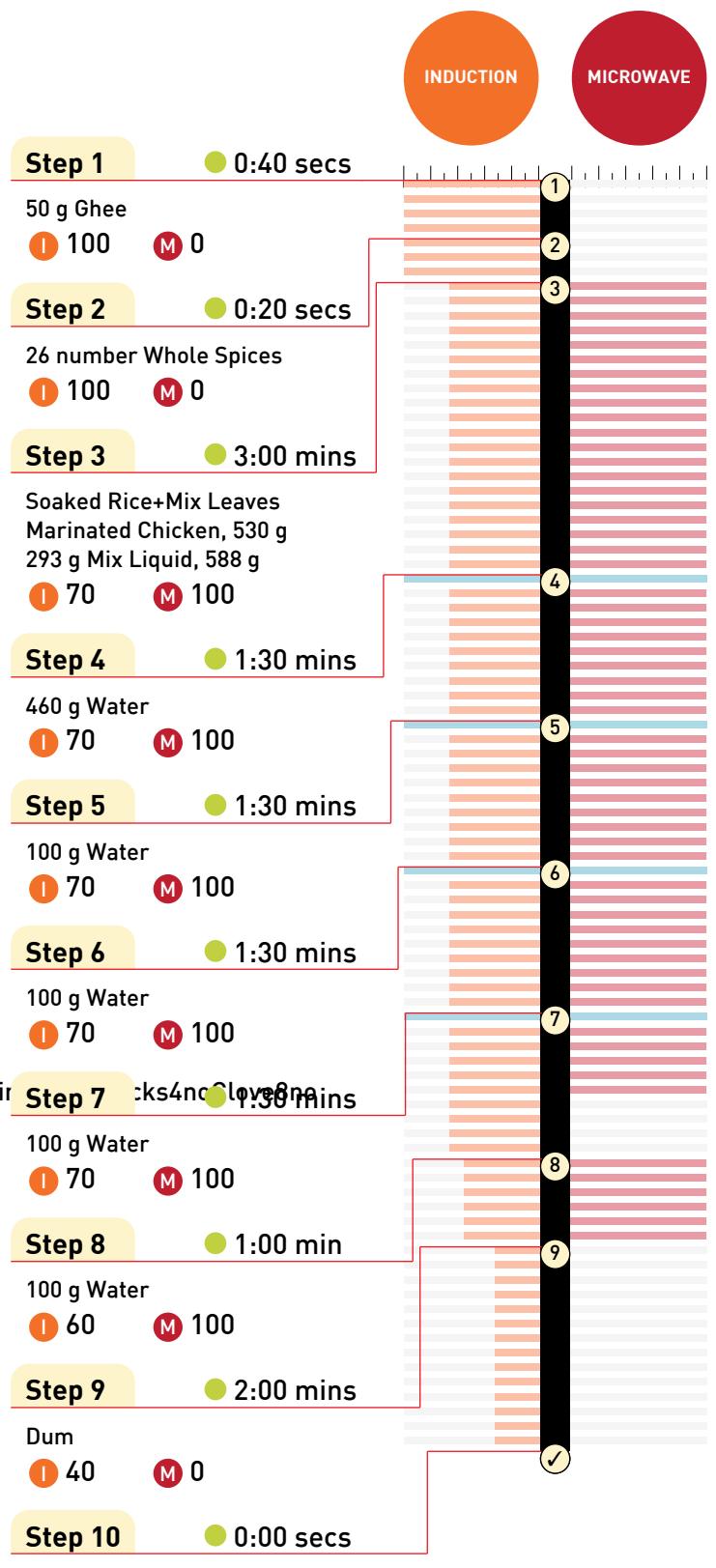
On2Cook: 13:00 mins Normal Cooking: 50 mins

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

Mesh Mats

Ingredients

50 g	Ghee
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26 number	Whole Spices
	Green Cardamom 6 no Star Anise 4 no Bay Leaves 4 no Cloves 8 no
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



Total Output:
1800 g