



Chi Pot Biryani

Cooking Time

On2Cook: 14:00 mins Normal Cooking: 50 mins

Accessories: Pan Non Coated (Ss), Special Instructions

Salt Layering 1000 G

Clay Pot 1 Nos (Season The Clay Pot - Soaked In Water)

Using A Dough Seal For Dum

Ingredients

- | | |
|-------|-------------------------------------|
| 30 g | Ghee & Whole Spices |
| | 30 g Ghee, 2 Nos Cloves |
| | 2 Nos Green Cardamom |
| | 1 Nos Bay Leaf, 1 Nos Mace |
| | 1 Nos Cinnamon Stick |
| 623 g | Chicken Marination & Rice |
| | 50 g Milk, 2 g Rose Water |
| | 2 g Kewra Water, 2 g Mitha Attar |
| | 5 g Garam Masala, 60 g Curd |
| | 5 g Salt, 2 g Coriander Powder |
| | 3 g Red Chilli Powder |
| | 2 g Kashmiri Chilli Powder |
| | 2 g Turmeric Powder |
| | 10 g Mastard Oil, 15 g Fried Onion |
| | 200 g Chicken, 250 g Boiled Rice |
| | 5 g Fresh Coriander, 3 g Fresh Mint |
| | 5 g Fried Onion |

Step 1

2:00 mins

30 g Ghee & Whole Spices

I 100

M 100

Step 2

2:00 mins

Rice

623 g Chicken Marination &

I 100

M 100

Step 3

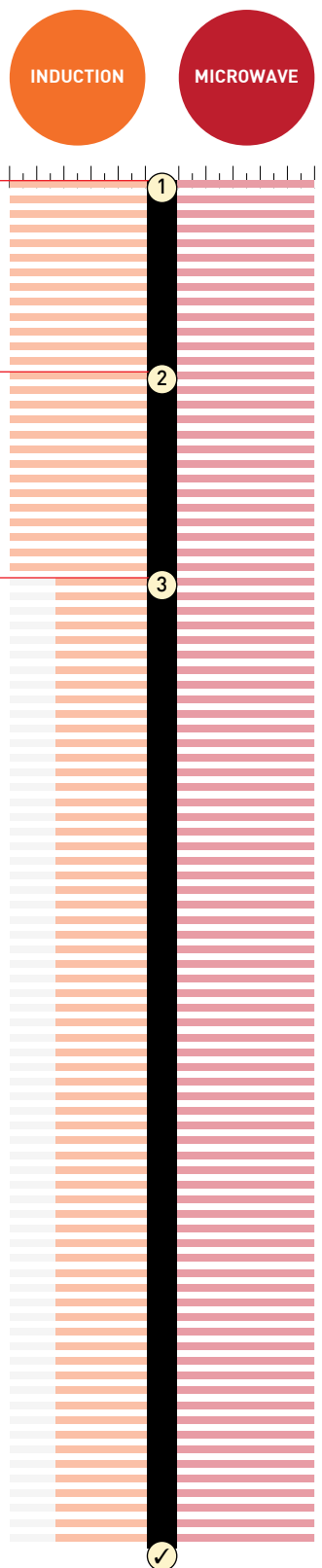
10:00 mins

Rice

623 g Chicken Marination &

I 70

M 100



Total Output:
500G