



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