

CHICKEN BIRYANI

Ingredients

750 grams chicken, cut into 1 inch pieces on bone
1½ cups Daawat Biryani Basmati Rice
½ cup yogurt
Salt to taste
1½ tablespoons ginger-garlic paste
1 teaspoon green chilli paste
1 teaspoon red chilli powder
1 bay leaf
1 black cardamom
5 green cardamoms
1 inch cinnamon
12-16 cloves
3 tablespoons oil
1 teaspoon caraway seeds (*shahi jeera*)
1 medium onion, sliced
1 tablespoon coriander powder
1 tablespoon cumin (*jeera*) powder
½ cup fried onions + for garnishing
Few fresh mint leaves
1 inch ginger, cut into strips
1 tablespoon saffron milk
Ghee for drizzling
Garam masala powder for sprinkling
Whole wheat flour (*atta*) dough for sealing
Fresh mint sprig for garnishing

Method

1. Put chicken pieces in a bowl. Add yogurt, salt, 1 tablespoon ginger-garlic paste, green chilli paste and chilli powder, mix well and set aside to marinate for 1 hour.
2. Soak Daawat Biryani Basmati Rice in sufficient water for 30 minutes.
3. Heat 3 cups water in a deep non-stick pan. Add bay leaf, black cardamom, green cardamoms, cinnamon, cloves, salt and drained Daawat Biryani Basmati Rice, cover and cook till ¾th done.
4. Heat oil in another deep non-stick pan. Add caraway seeds and onion and sauté.
5. Add remaining ginger-garlic paste, coriander powder and cumin powder, mix well and sauté for a minute.
6. Add marinated chicken pieces, mix well, cover and cook for 2-3 minutes.
7. Strain the Daawat Biryani Basmati Rice in a colander and set aside.
8. Transfer half the chicken to another deep non-stick pan on heat. Spread half the strained Daawat Biryani Basmati Rice on top. Add ¼ cup fried onions, mint leaves and half the ginger strips. Drizzle ½ tablespoon saffron milk, some ghee and sprinkle some *garam masala* powder.

9. Spread the remaining chicken on top and layer with the remaining strained Daawat Biryani Basmati Rice. Top with remaining fried onions, some mint leaves, drizzle some ghee, remaining saffron milk and sprinkle some *garam masala* powder. Add remaining ginger strips and cover.
10. Place the pan on a hot non-stick *tawa*, seal the edges of the pan with wheat flour dough and cook on low heat for 15-20 minutes.
11. Garnish with fried onions and mint sprig and serve hot.