

PRAWN BIRYANI

Ingredients

600 grams prawns, shelled and deveined

1½ cups Daawat Dubar Basmati Rice

Salt to taste

1 star anise (*phool chakri*)

6-8 cloves

12-16 black peppercorns

2 bay leaves

2 tablespoons lemon juice

1 cup scraped fresh coconut

3 green chillies

12-16 fresh mint leaves + as required

3 garlic cloves

1 inch ginger, roughly chopped

Few fresh coriander sprigs

½ cup fried onions + for garnishing

3 tablespoons ghee + for drizzling

2 large onions, sliced

1 inch ginger, cut into strips + for garnishing

Garam masala powder for sprinkling

1 tablespoon saffron milk

Method

1. Boil 3 cups water in a deep non-stick pan. Add Daawat Dubar Basmati Rice, salt, star anise, cloves, peppercorns and bay leaves, cover and cook till rice is ¾th done.
2. Put prawns in a bowl. Add lemon juice and salt and set aside.
3. Blend together coconut, green chillies, mint leaves, garlic, chopped ginger and coriander sprigs with water as required to a fine paste. Transfer to a bowl, add prawns and mix well. Add ¼ cup fried onions, mix and set aside to marinate.
4. Heat ghee in a deep non-stick pan. Add onions and sauté till translucent.
5. Strain the Daawat Dubar Basmati Rice in a colander and spread half of it on the onions. Top with half the marinated prawns and spread some of the strained Daawat Dubar Basmati Rice.
6. Top with some fried onions and half the ginger strips, drizzle some ghee and sprinkle *garam masala* powder. Spread remaining marinated prawns and top with a layer of remaining strained Daawat Dubar Basmati Rice.
7. Add remaining fried onions, sprinkle some *garam masala* powder, drizzle saffron milk and add some mint leaves. Cover and cook on low heat for 15-20 minutes. Remove from heat and let it rest for a few minutes.

8. Garnish with fried onions, mint leaves, ginger strips and serve hot.