

HYDERABADI CHICKEN BIRYANI

Ingredients

750 grams chicken, cut into 2 inch pieces on bone

1½ cups Daawat Biryani Basmati Rice, soaked

6 green cardamoms

2 black cardamoms

1 blade mace (*javitri*)

1 inch cinnamon

6-8 cloves

8-10 black peppercorns

1 star anise (*phool chakri*)

1 teaspoon caraway seeds (*shahi jeera*)

Salt to taste

1½ tablespoons ginger-garlic paste

2-3 green chillies, finely chopped

1 cup yogurt

¾ cup + 6 tablespoons fried onions + for garnishing

12-16 fresh mint leaves + as required

1 teaspoon red chilli powder

½ teaspoon turmeric powder

1 teaspoon *garam masala* powder + as required

3 tablespoons dried rose petals

5 tablespoons ghee + as required

Whole wheat flour (*atta*) dough as required

2 green chillies

1 inch ginger, cut into strips

2 tablespoons saffron milk

Method

1. Soak Daawat Biryani Basmati Rice in sufficient water for 30 minutes.
2. Take a piece of muslin cloth. Add 6 green cardamoms, 2 black cardamoms, mace, cinnamon, 6-8 cloves, 8-10 peppercorns, star anise and ½ teaspoon caraway seeds and tie into a *potli*.
3. Heat 3 cups water in a deep non-stick pan. Add *potli* and salt, cover and bring to a boil.
4. Put chicken pieces in a bowl. Add ginger-garlic paste, chopped green chillies, remaining caraway seeds, yogurt, ¾ cup fried onions, 12-16 mint leaves, chilli powder, turmeric powder, 1 teaspoon *garam masala* powder and 1 tablespoon dried rose petals, mix well and set aside to marinate.
5. Add drained Daawat Biryani Basmati Rice to boiling water, cover and cook till the rice is ¾th done.
6. Add salt to the chicken pieces and mix well.

7. Heat 3 tablespoons ghee in another deep non-stick pan. Add chicken pieces with the marinade.
8. Roll out wheat flour dough into a cylinder and place on a lid.
9. Break green chillies and add to the chicken, mix well and cook on high heat for 3-4 minutes.
10. Discard *potli* and strain the Daawat Biryani Basmati Rice in a colander. Add 2 tablespoons ghee to Daawat Biryani Basmati Rice and mix well.
11. Transfer some chicken pieces into a bowl and set aside.
12. Spread a layer of strained Daawat Biryani Basmati Rice on the chicken pieces in the pan. Top with 3 tablespoons fried onions, 1 tablespoon dried rose petals, half the ginger strips, some *garam masala* powder, some mint leaves and 1 tablespoon saffron milk.
13. Add the reserved chicken pieces on top and spread a layer of remaining strained Daawat Biryani Basmati Rice. Top with 3 tablespoons fried onions, 1 tablespoon dried rose petals, remaining ginger strips, some mint leaves, some ghee, remaining saffron milk and some *garam masala* powder, place lid with dough on top and press. Cook on low heat for 20 minutes.
14. Garnish with fried onions and mint leaves and serve hot.