

MUTTON BIRYANI

Ingredients

750 grams mutton, cut into 1 inch pieces on bone
1½ cups Daawat Dubar Basmati Rice
16-18 black peppercorns
1 black cardamom
7 green cardamoms
1 star anise (*phool chakri*)
1 inch cinnamon
2 bay leaves
8-10 cloves
Salt to taste
1 cup yogurt
3 tablespoons ginger-garlic paste
1 tablespoon red chilli powder
2 teaspoons *garam masala* powder + as required
12-16 dried plums
16-18 fresh mint leaves + as required
8-10 fresh coriander sprigs
½ cup fried onions + as required
2 tablespoons ghee + as required
7 green chillies
Few drops screwpine essence (*kewra*)
2 tablespoons saffron milk
Whole wheat flour (*atta*) dough as required

Method

1. Boil 3 cups water in a deep non-stick pan. Add peppercorns, black cardamom, green cardamoms, star anise, cinnamon, bay leaves, cloves, salt and Daawat Dubar Basmati Rice, stir lightly and let it cook.
2. Mix together yogurt, ginger-garlic paste, chilli powder, *garam masala* powder, salt, mutton pieces and dried plums in a bowl. Add mint leaves, coriander sprigs and fried onions, mix well and set aside to marinate for 2-3 hours.
3. Add 2 tablespoons ghee to the rice, mix and cook till the rice is 3/4th done.
4. Preheat oven to 180° C.
5. Spread a layer of marinated mutton pieces in an ovenproof deep pan. Top with 4 green chillies and set aside.
6. Discard bay leaves and black cardamom and strain the Daawat Dubar Basmati Rice in a colander.
7. Spread a layer of strained Daawat Dubar Basmati Rice in the pan, add some ghee, some *garam masala* powder, some fried onions, some mint leaves, screwpine essence, and 1 tablespoon saffron milk.
8. Spread a layer of remaining marinated mutton pieces on top. Add remaining green chillies and spread remaining strained Daawat Dubar Basmati Rice. Top with some fried onions,

some mint leaves, some *garam masala* powder, remaining saffron milk, some ghee and some screwpine essence.

9. Cover with a lid, seal with wheat flour dough, press and cook on low heat for 25-30 minutes. Let it rest for 2 hours.
10. Serve hot.