

Recipe

Cauliflower Biryani

By

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Ingredients

- Basmati rice - 1 cup
- Cauliflower - 1 medium sized
- Green chilies - 6
- Fresh thick curds - ¼ cup
- Oil - 3 tbsp
- Grated fresh coconut - 2 tbsp
- Coriander - cumin powder - ½ tsp
- Salt - as required
- Pure Ghee - 2 tsp
- Cashew nuts - 2 tbsp
- Curry leaves - few
- Coriander leaves - 1 small bunch
- Lemon - 1
- Amti masala - 1 tsp
- Mustard seeds - ½ tsp
- Turmeric powder - ¼ tsp
- Asafetida - a pinch

Preparation

1. Wash and soak rice for 15 minutes.
2. Wash and cut cauliflower into small Floweret's.
3. Heat oil in a heavy bottomed vessel and add mustard.
4. When it crackles, add cut green chilies, asafetida, curry leaves and cashew nuts. Add cauliflower.
5. Fry till it becomes soft. Drain water from rice and fry with the floweret's for few minutes.
6. Add two cups of boiling water with salt and turmeric powder.
7. When it starts boiling again add beaten curds, Coriander-cumin powder and masala powder.
8. Cover the vessel with a tight lid and reduce flame. Cook for 15 to 20 minutes. Before removing from fire, add ghee.
9. Garnish with fresh grated coconut and cut coriander leaves. Serve along with cut lemon pieces.

Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare