

Recipe

Hyderabadi Biryani

By

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Ingredients

- Basmati rice - 1 cup
- Fresh thick curds - 1 cup
- Water - 1 cup
- Mixed diced vegetables - 2 cups(Potatoes, carrots, peas, turnip etc)
- Oil - 2 ½ tbsp

- Ginger paste - 1 tsp.
- Salt - as required
- Lemon - 1
- Finely cut mint leaves - 1 ½ tbsp
- Cut coriander leaves - 1 tbsp

Grind Together:

- Cashew nuts - 1 tbsp
- Green chilies - 8
- Cinnamon - 1 inch piece
- Cloves - 2
- Cardamoms - 2
- (Fry the above ingredients in little oil and grind it along with a bunch of coriander leaves)

Preparation

1. Wash and soak rice for 10 minutes.
2. Drain water and fry for two minutes in half a tsp. of ghee.
3. Heat pressure cooker, add oil.
4. Mix ginger paste and diced vegetables.
5. Fry in medium flame till vegetables are tender.
6. Add ground masala paste and fry till raw smell goes.
7. Beat curds and add it along with one clip of water.
8. When it starts boiling add rice and salt, cover lid and reduce flame completely.
9. Keep the weight as soon as the lid is closed. Cook for 10 minutes. Remove from fire.
10. Squeeze lemon juice and add cut mint leaves and coriander leaves.
11. Mix well and serve hot.

Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**