



Chicken Dum Biryani

Serve: 4

Courses: Main Course

Variants: Pure Olive Oil

Proteins: Non Veg

Ingredients:

- 1) 500 gms chicken on the bone, cut into 1½ inch pieces
- 2) 1 and 1/2 cups sela (ukda) basmati rice, soaked
- 3) 1 tbsp ginger paste
- 4) 1 tbsp garlic paste
- 5) 1 tsp green chilli paste
- 6) 1 tbsp coriander powder
- 7) 1 tbsp roasted cumin (bhuna jeera) powder
- 8) 1 tsp garam masala powder
- 9) 1 tsp green cardamom (chhoti elaichi) powder
- 10) Salt, to taste
- 11) 1 cup dahi
- 12) 3 tbsp Figaro Pure Olive Oil
- 13) 4 cloves
- 14) 2 green cardamoms (chhoti elaichi)
- 15) 1 black cardamom (badi elaichi)
- 16) 5 cups chicken stock
- 17) A few saffron threads (kesar)
- 18) 1 tbsp milk
- 19) 1 tsp caraway seeds (shahi jeera)
- 20) 1-inch ginger piece, cut into thin strips
- 21) 2 medium onions, sliced and deep fried

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- 22) 1/2 cup fresh mint leaves (pudina), chopped
- 23) 2 tbsp fresh coriander leaves (hara dhania) chopped tablespoons
- 24) 1 tsp kewra water
- 25) 1 tsp rose water

Methods:

Step 1: Marinate the chicken in a mixture of ginger paste, garlic paste, green chilli paste, coriander powder, cumin powder, garam masala powder, cardamom powder, salt and yogurt for about half an hour.

Step 2: Heat one tablespoon oil in a pan. Add the bay leaf, cloves, green cardamoms and black cardamom and sauté for half a minute. Add the rice and sauté for a minute. Add the chicken stock and bring to a boil. Lower the heat and cook for eight to ten minutes or till the rice is three fourth done. Drain and set aside.

Step 3: Soak saffron in the milk.

Step 4: Heat the remaining oil in a thick-bottomed pan. Add the caraway seeds and sauté till fragrant. Add the marinated chicken and sauté for three to four minutes or till it is half cooked.

Step 5: Remove the pan from the heat. Spread the rice over the chicken. Sprinkle saffron flavoured milk, ginger strips, fried onions, chopped fresh mint and coriander, kewra water and rose water over the rice. Cover and cook on dum for fifteen to twenty minutes over low heat.

Step 6: Serve hot with a raita of your choice.

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