

## Chicken Tikka Biryani

Biryani is cooked by making layers of parboiled rice and chicken tikka curry, which are separately prepared, and steaming as a whole.

### Chicken Tikka Curry

Ingredients for 6

- 2000g chicken (skinless, boneless, and cut into a large bite-size)
- 2 onions (peeled and sliced)
- 2 tomatoes (chopped)
- garlic-ginger paste (blend 1 head of garlic with 1 big piece of ginger and a small amount of water)
- 400g yogurt
- 5 potatoes (peeled and cut)
- 2 to 3 green chili (sliced)
- fresh coriander leaves (chopped)
- fried onions

Spices

- 1 tsp turmeric
- 1/2 tbsp red chili powder
- 1 tbsp cumin powder
- 1 tbsp coriander powder
- 2 tbsp Biryani masala\*

\*Biryani masala: Grind the following spices until they become smooth powder:

- 1 bay leaf
- 1 cinnamon stick
- 4-5 cloves
- 1 black cardamon
- 1 star anise
- 3-4 green cardamon pods
- 1 tsp cumin seed
- 1/2 tsp black peppercorns
- 1/4 tsp fennel
- 1/4 tsp carom seeds
- 1 small piece of whole mace



## Preparation

### Chicken Tikka

1. Marinate the chicken with
  - 2 tbsp lemon juice,
  - 400cc yogurt,
  - the spices,
  - 1/2 of the garlic-ginger paste, and
  - 1 tbsp salt.Let it stand and spread in a container.
2. Add charcoal flavor.
  - Lit a piece of charcoal.
  - Place the lit charcoal on a small plate.
  - Put it on the marinated chicken.
  - Pour oil on the charcoal.
  - Cover the entire container with foil paper, lid, etc.
  - Let it stand for about 15min.



### Curry

1. Heat 1 cup of oil in a large pan.
2. Stir fry the onions until golden.
3. Add the remaining ginger and garlic paste. Cook until the oil separates.
4. Add the chopped tomatoes. Cook for about 5 min.
5. Add the marinated and charcoal-flavored chicken and cook for 10min.
6. Add the potatoes.
7. Add 1 cup of water.
8. Add the green chili and fresh coriander (to your preference).
9. Cover it with the lid. Cook for 20 to 25min after boiling.
10. Remove the cover and cook until there is almost no soup remaining.



## Par-Boiled Rice

### Ingredients

6 cups rice (washed, soaked in water for 1 hour or more and drained)

Abundant water

1 tbsp salt

1 tbsp oil

### Spices for the rice

1 black cardamon pod

1 tbsp cumin seeds

3 bay leaves

7-8 cardamon

### Yellow lemon juice

yellow food color

1/2 cup lemon juice

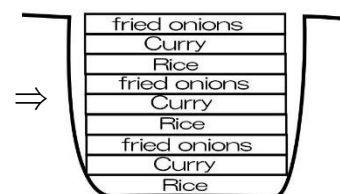
### Preparation

1. Boil the water in a big pan.
2. Add the rice, spices, salt, and oil.
3. Boil for 10 min. Adjust the duration by checking the rice at around 5min.
4. Drain the rice.

\*Never overcook the rice.

### Assembling the biryani

1. In a large pot, layer 1/3 of the rice.
2. Add 1/3 of the chicken tikka curry over the rice.
3. Sprinkle fried onions.
4. Add the 1/2 of remaining rice and then 1/2 the remaining curry.
5. Sprinkle fried onions.
6. Add the remaining rice and then the remaining curry.
7. Add the yellow colorant prepared by dissolving yellow food color in 1/2 cup of lemon juice. (optional)
8. Sprinkle fried onions.
9. Cover the pot with foil paper and a lid.
10. Cook it for 5min over a medium heat and then for 10min over low heat by allowing steam to develop.
11. Mix it carefully.
12. Serve with raita and/or chutney



## Bean Raita

Mix:

- 1 can of boiled mixed beans
- 1/2 chopped onion
- 1/2 chopped tomato
- 200cc yogurt
- black pepper
- 1 tsp cumin seeds
- 1/2 tsp salt



## Chutney

Blend:

- fresh coriander leaves
- 2 green chili
- salt
- 100cc yogurt
- 1/2 cup water
- garlic (optional)

