

SPECIAL EID RECIPES



Bon Appetit

Did you know that there are over 26 varieties of biryani made in India? Or that biryani comes from the Persian word 'birian' which means 'fried before cooking'? Or that, though it is considered a royal dish of the Nizams and the Nawabs, it was never ever served to the royal guests? While all this is interesting trivia, what's common knowledge is that no Eid feast is complete without a generous helping of steaming, fragrant biryani. With that in mind, Khazana's Head Chef Kamal Waris presents some simmering biryani recipes.

Chicken Biryani, Hyderabad Style

INGREDIENTS:

1/4 cup ghee (clarified butter)
20 whole cloves
9 whole cardamom pods
5 bay leaves
1 medium onion, chopped
5 small green chilli peppers
2 tbs ginger garlic paste
1 (3 pound) whole chicken, cut into pieces
1 1/2 cups plain yogurt
1 teaspoon salt
6 fresh curry leaves (optional)
3 cups uncooked jasmine or white rice
4 1/8 cups water
1 sprig cilantro leaves with stems

METHOD:

1. Soak rice for 30 minutes in enough water to cover; then drain.
2. Meanwhile, heat ghee in a large skillet over medium heat. Stir in cloves, cardamom, and bay leaves. Then stir in onion, and cook until soft, 6 to 7 minutes. Stir in chilli peppers and ginger paste. Stir in yogurt, salt, and curry, and then place chicken in pan. Cook for 20 to 25 minutes, stirring occasionally and turning the chicken pieces, until only about 1 cup of liquid remains.
3. Mix in rice, water, and cilantro. Bring to a boil. Reduce heat to low, cover, and cook for 20 minutes. Check rice after about 12 minutes; if it is dry, add 1/2 cup water, and continue cooking.

Kachi Gosht Biryani

INGREDIENTS:

Mutton 1 kg
Basmati rice 600g
Curds 2 cups, thick
Ghee or Oil 1 cup
Onions 5 medium size
Garam masala 2 spoons
Cardamoms 6
Lime 4
Cilantro 2 bunches
Mint 1 bunch
Green chillies 6
Ginger & Garlic paste
Saffron 1 pinch
Chilli powder 1 teaspoon
Turmeric
Salt

METHOD:

1. Wash and soak rice for few hours.
2. Take a bowl soak mutton in curd with onions, ginger and garlic paste, cardamom, sageera, turmeric, salt, red

chilli powder, lemon juice, saffron, green chillies (cut them into small pieces), mint, cilantro leaves soak it for 1 to 2 hrs.

3. Fry remaining onions till golden brown in oil or ghee, keep aside remaining oil or ghee.

4. Meanwhile, take 3 litres of water in a vessel and boil with handful of salt and sageera, cardamom, when the water boils add rice to it and cook the rice only 1/4 done.

5. Take the soaked mutton, now place the rice over the mutton and add the fried onions and saffron and garam masala powder, and pour the oil or ghee over the rice

6. Again place the rice and repeat the same process till all the rice is over
7. Cover the vessel tightly and cook for about 10 to 15 minutes on low heat.

Serve hot.

Jhinga Biryani / Tiger Prawn Biryani

INGREDIENTS:

500 gms Basmati rice
500 gms large prawns shelled and de-veined
To marinate prawns:
1 cup yoghurt
Juice of 1 lime/lemon
1/2 tsp turmeric powder
2 tbs garlic paste
1 tbs ginger paste
Salt to taste

To fry:

- 4 large onions sliced thinly (divided into 3 equal portions)

- 3 large tomatoes chopped finely

For dry masala/spice mix:

- 4 tbs coriander seeds
2 tbs cumin seeds
1 tbs saunf/aniseed/fennel seeds
1 tbs khus khus/poppy seeds
2" piece of cinnamon
5 cloves

- 5 pods green cardamom

- 10-12 black peppercorns

- 2 dry red chillies

For wet masala:

- 2 green chillies

- 1/2 cup fresh coriander leaves

- 1/2 cup fresh mint leaves

To garnish:

- 1 tbs saffron strands

- 3 tbs warm milk

- 3-4 tbs fresh chopped coriander

- 4-5 tbs cooking oil

METHOD:

Wash the rice. Soak it in warm water for 30 minutes.

Cook the rice till almost done. Drain remaining water (if any) and keep aside.

Marinate the prawns in the ingredients mentioned under "To marinate prawns".

Heat a griddle or flat pan on a medium flame and gently roast all ingredients mentioned under "for dry masala/spice mix" till they start to become slightly darker and give off a faint aroma.

Peel the cardamom pods and remove seeds. Throw skins away. Now grind all the roasted ingredients to a fine powder in a clean, dry coffee grinder.

Grind the ingredients mentioned under "for wet masala", to a smooth paste in a food processor.

Heat the cooking oil in a deep pan till hot and then fry 1 of the 3 portions of sliced onions till crispy and golden. When done, drain and remove from the oil and keep aside on paper towels to garnish biryani later.

In the same oil, add the remaining sliced onions and fry till soft. Now add the tomatoes and fry till soft.

Add all the dry and wet masala ingredients prepared earlier and fry till the oil begins to separate from the whole mix.

Now add the prawns and all the marinade to this spice mix. Stir and allow to cook till the prawns are done. Do not overcook, as the prawns will get rubbery in texture. Season with salt if required. Remove from fire.

Soak the saffron strands in 2-3 tbsps of warm milk.

Take a large, deep baking dish/ oven-proof dish (it MUST have its own cover) and grease lightly with cooking oil. Layer the rice and prawn as follows: rice - prawn - rice. End with a layer of rice.

Pour the saffron infused milk all over the top of the last layer of rice.

Garnish with the crispy fried onions, chopped coriander leaves. Cover the dish and seal tightly.

Bake in a hot oven for 30 minutes.

Serve hot with a raita and a green salad of your choice.

Photo: Sazzad Ibne Sayed
Special thanks to Khazana.

Hilsa Biryani

(Serves 8-10)

INGREDIENTS:

For the Yakhni (stock):

- Mutton - 250gm
Chopped ginger - 1tbs
Chopped large onions - 2
Whole coriander seeds - 1tbs
Bay leaves - 2
Whole garam masala - 1tbs
Water - 1litre
Salt - 1tsp

For the Rice

- Basmati rice - 1/2kg
Ghee - 1/3cup
Cinnamon - 4pieces
Cloves - 4
Green cardamoms - 4
Salt - 1tsp

Pinch of saffron soaked in 1/4cup of hot milk

For the Fish

- Hilsha fish sliced into 10 large pieces - 1kg
Ginger paste - 1tsp
Thick curd - 250gm
Turmeric - 1tsp
Chilli powder - 1tsp
Pepper - 1tsp
Cumin - 1/2tsp
Salt - to taste

METHOD:

Clean and slice mutton into small pieces. Pressure-cook the mutton with all the ingredients for stock for 30 minutes and strain. Only the stock will be needed.

Wash fish and dry completely. Beat the curd and mix with all the other ingredients for the fish. Marinate the fish for 1 hour.

Heat ghee and season with the cinnamon, cloves and green cardamoms in a thick bottom vessel. When it is well fried, add rice and fry lightly. Add salt and hot stock. Cover when the stock comes to a boil and cook over a low heat.

When the water gets absorbed, take out half the rice. Arrange the marinated fish over the rice in the vessel and cover with the rice removed earlier. Sprinkle saffron milk over it.

Seal the vessel with flour dough and steam on a low flame for 30 minutes. Break the seal at the time of serving.

