

MASTERING WEEKEND DELIGHT RECIPES TO PERFECTION

Nababi Biryani offer a fusion of Punjabi and Mughlai culinary influences. These recipes are not just about cooking; they are about crafting an exceptional weekend dining experience.

MUTTON NABABI BIRIYANI

Ingredients

1 kg mutton
1 tsp ginger paste
2 tsp garlic paste
3-4 dry red chillies
2-3 sticks of cinnamon, half-inches each
4-5 green cardamoms
1 tsp cumin
½ tsp clove
½ tsp mace
½ tsp nutmeg
6-8 allspice (optional)
½ tsp caraway seed
3 tbsp yoghurt
¾ cup ghee or butter
5 medium potatoes
A pinch of orange food colour (optional)
½ cup onion, thinly sliced
4 cups kalojeera rice
6 cups water
½ cup condensed milk
2 tbsp milk

A pinch of saffron
10-12 alubokhara (pitted prunes)
4 eggs, hardboiled
Salt, according to taste

Method

Steps to prepare the meat —

Sprinkle some salt on the meat and let it stand for 15-20 minutes. Wash the meat and drain all the water. Take all the spice, from red chilli to caraway seed, and grind. Take a pot. Add the meat and yoghurt, ground spice mix, garlic-ginger paste, and salt. Marinate for anywhere between 30 minutes to overnight

Steps to prepare the onion —

Add about 3 tablespoons of butter/ghee

in a frying pan on medium heat. Add very thinly sliced onion and sauté until fragrant and golden brown.

Steps to prepare the potato —

Wash, peel, and cut the potato in big chinks.

Usually into 3 pieces for a large potato.

If available, rub some orange food colour to the potato.

Sprinkle some salt. Fry the potatoes until slightly golden on the same pan used for the onions.

Steps to prepare the rice —

Wash the rice and drain all the water. Boil 6 cups of water. Add salt and the rice. Turn off the stove at the first sight of water boiling again (bubble forming on the water) after adding the rice. Rice will

be uncooked at this point. Drain the rice completely saving the drained hot water in another clean pot.

Steps to assemble the biriyani layers and cook —

Pre-heat oven to 350° F. Soak the saffron in milk. Add butter/ghee to 1 cup of hot water that was set aside in the rice-preparing step. Add the prepared potatoes on top of the marinated meat. Sprinkle some fried onion. Add the alubokhara (prunes), if you are using it. Add half the water-butter mixture. Layer in the prepared rice. Sprinkle the saffron milk. Make 4-5 indentations from the rice layer through the potato till the meat. Add the condensed milk through the indentations. Sprinkle the remaining water-butter mixture. Sprinkle the remaining fried onions. Add the remaining hot water in a way that water does not go above the rice layer. You may not need to use all of the hot water. Cook in the oven for 1.5 hours. Add the hard-boiled eggs. Serve with salad, kabab, and chutney.

Photo: Courtesy



লেবুর শক্তিতে
Shine ON
LemonBright-এ

ঝকঝকে ও জীবাণুমুক্ত
খালাবাসন

