

# HYDERABADI BIRYANI

## Ingredients

1 kg basmati rice  
1 kg onion sliced thinly  
2 cups oil  
1 cup coriander leaves, chopped finely  
1 cup mint leaves, chopped finely  
¼ cup **Radhuni Premium Ghee**  
½ cup raisins (sultanas)  
½ tsp saffron a pinch  
¼ cup warm milk  
45gm/1 packet of **Radhuni Hyderabad Biryani Masala**  
3 hard-boiled eggs  
Rose extract, a few drops  
Kewra extract, a few drops  
For marinating —  
1 kg mutton (lamb; on the bone)  
3 tbsp raw papaya paste  
1 cup coriander leaves, chopped  
1 cup mint leaves, chopped  
1 cup yoghurt (curd)  
2 cups fried onions  
6 green chillies, chopped finely  
3 tbsp lemon juice  
½ cup fried onion oil  
Salt to taste



## Method

**Before preparation —**  
In a Dutch pot, heat the oil. Add the chopped onions and cook them until they turn golden brown. After draining, set it away. The fried onion oil is required for the marinating process. So, set aside the oil and cooked onion. Soak basmati rice for one hour after rinsing. Mint and coriander should be chopped and kept aside. Set aside after frying cashews and raisins in **Radhuni Premium Ghee**. Soak food colouring and saffron in milk, then leave aside.

**Marinating mutton —**  
Place the mutton in a large bowl, then add the marinating ingredients with **Radhuni Hyderabad Biryani Masala** and mix it well. Allow to marinate for one hour or overnight. Place the bowl in the refrigerator to marinate if marinating overnight. To bring the mutton back to room temperature, take it out of the refrigerator an hour before cooking.

**Cooking rice —**  
The rice has to be cooked through to a medium consistency. Add salt and bring a big saucepan of water to a boil. Add the soaked and rinsed basmati rice to the boiling water. Cook until 50 per cent of the rice is done, 3 to 4 minutes. Do not drain it; instead, turn off the heat and begin assembling the biryani right away.



## ASSEMBLING THE BIRYANI

Grab a big saucepan; you may use a Dutch pot or other type of biryani pot. Spread the meat evenly across the bottom. Now place half of the rice on top. Spread it evenly after using a slotted spoon to remove the rice from the water and pour it immediately on top of the marinated mutton. Add half of the fried onions, mint leaves, and coriander on top. Add more rice on top and garnish with mint leaves, coriander, and fried onions. Add the raisins and fried cashews on top. Drizzle the rice with extracts. Add the saffron milk on top of it as well and add the boiled eggs for decorations.

## CHICKEN BIRYANI

**Ingredients**  
1 cup boiled basmati rice  
½ teaspoon mint leaves  
Salt as required  
2 tsp virgin olive oil

40g **Radhuni Biryani Masala**  
2 onions  
1 cup sour curd  
Water as required  
1 tbsp **Radhuni Premium Ghee**  
½ kg potatoes  
1 kg chicken  
1 tsp saffron  
10 green chillies  
1 tsp ginger paste  
2 drops kewra  
1 tsp rose water

## Method

In a big skillet, heat up two teaspoons of oil. Add potatoes to heated oil and fry for 3 to 5 minutes, or until gently browned. Transfer to a plate lined with paper towels to drain; set aside. One tablespoon of saffron can be steeped in one-fourth cup of water to make saffron water. To produce kewra

it until it becomes pink. Add the chicken, fried potatoes, green chilli paste, and sliced green chillies to it now. Combine all the spices and heat for one to two minutes. Next, stir in the hanging curd and stir. Before adding the chicken to the recipe, make sure it has been thoroughly cleaned and patted dry.

After adjusting the flame to medium once more, add the mint leaves and coriander. Pour in one tsp of saffron water, rose water, and kewra water. Cook the chicken until it's soft. Next, distribute one cup of cooked rice equally. Then cover with **Radhuni Premium Ghee** and add the remaining saffron water. Now that steam is forming, you can cook the dish without a lid, or cover it to create a dum effect.

Cook, covered, for 15 to 20 minutes. Garnish with 1 tablespoon each of fried



water, combine kewra drops with water and thoroughly mix. Put them away for use at a later time. Cut the onions and coriander leaves into small pieces and set them aside.

Olive oil should be heated in a deep pan in the meantime. Add the **Radhuni Biryani Masala** to the oil after it is heated enough. After that, cut an onion and sauté

onions coriander leaves and **Radhuni Premium Ghee**. Serve hot biryani of chicken with your preferred raita. Have fun!  
*Essentials: With the help of **Radhuni Kachchi Biryani Masala** you can prepare the succulent dish in your own home!*

**Photo: Collected/Unsplash; Courtesy**



# HALEEM

## Ingredients

300g mutton with or without bone  
9 tbsp (135ml) Oil  
1 pack **Radhuni Haleem Mix**  
½ cup chopped onions  
Green chilli, as required  
Ginger  
Coriander leaves  
Cucumber  
Lemon

## Method

Soak cereals and pulses from **Radhuni Haleem Mix** with 2 cups (250 ml sized cup) of boiled water for 15 minutes. Heat the oil in a broad vessel and fry the chopped onions until they turn golden brown. Pick two-thirds of the fried onions up. Add the meat pieces and sprinkle powdered spices from **Radhuni Haleem Mix** over the meat.

Cook for 3-4 minutes. Pour water as required and cook until the meat is properly boiled. Put soaked cereals and pulses in a large pot with water as required and cook, stirring frequently. When the mixture comes to a boil, simmer on a slow fire and occasionally stir with a wooden spatula. Cook the mixture until all the water evaporates to form a thickened gravy.

If required, add salt as per taste. Serve hot with fried onions, coriander leaves, chopped green chilli and cucumber chips, sliced ginger, and lemon juice.

Note — Per pack, 6-8 persons are served. You can also prepare everyone's favourite go-to dish, khichuri with **Radhuni Khichuri Mix**.

**Photo: Collected/Unsplash; Courtesy**

