

BIRYANI MASALA

Nothing spells celebration like a warm, fragrant biryani layered with perfectly cooked meat and spiced rice. **Radhuni Ready Mix Biryani Masala** takes out the guesswork and puts the flavour in.

Ingredients

1 kg meat (beef/mutton/chicken)
500g aromatic rice
1 packet **Radhuni Ready Mix Biryani Masala**
1 cup chopped onions
16 tbsp edible oil
10-12 pcs green chillies
½ kg potatoes
½ cup sour yoghurt
2 cups milk
2 tbsp ghee
1 tsp sugar
20 pcs pistachio nuts
¼ cup raisins
2 tsp rose water
7-8 pcs plums
Cucumber and lemon, for garnish
Salt, as required

Method

Fry onions in 10 tbsp oil till golden; cool and mix sugar with a third of them. In a separate pan, fry meat with yoghurt, 1 cup milk, **Radhuni Ready Mix Biryani Masala**, salt, and remaining onions for 10-15 minutes. Add water and cook till meat forms a thick gravy. Fry

potatoes separately. Sauté rice in oil, then cook with 1 cup milk, 1 litre water, and salt. When dry, layer rice with meat, potatoes, chillies, nuts, raisins, plums, rose water, and ghee. Seal and cook on low for 25-30 minutes, stirring gently twice during cooking.

KABAB MASALA

A protein-packed snack with deep, robust flavours. Perfect for Eid or weekend treats, **Radhuni Ready Mix Kabab Masala** lets you skip the spice grind and get straight to frying.

Ingredients

500g minced meat (chicken/mutton/beef)
100g chickpeas
2 tsp ginger paste
1 tbsp garlic paste
1 cup chopped onions
2 pcs eggs
12g or 4½ tsp **Radhuni Ready Mix Kabab Masala**
4 cups water
Soybean oil and salt, as required
Cucumber, as required

Method

Mix minced meat, soaked chickpeas, onions, ginger, garlic, Radhuni Ready Mix Kabab Masala, oil, and salt. Add water and boil the mixture on medium heat till the water evaporates. Blend to a paste. Add egg whites and mix well. Shape into round kababs and deep-fry till golden brown. Serve with cucumber slices on the side.

