

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.

