



## INDIAN CHICKEN BIRYANI

### INGREDIENTS BASMATI RICE

- 200 g basmati rice
- 2 litres water
- 1 small bay leaf
- 5 cm cinnamon stick
- 3 green cardamom pods
- 2 cloves

### PREPARATION METHOD RICE

1. Wash rice few times until the water runs clear. Soak for 20 minutes in the 2-Litre Mixing Bowl. Drain the water.
2. Bring 2 litres water to a boil in the 3-litre saucepan. Add bay leaf, cardamom and cloves to the water.
3. When the water comes to boil add a little salt and the drained rice.
4. Cook for 15 minutes or until done. Drain in colander, either discard the large solid spices or keep it in the rice.

### INGREDIENTS CHICKEN BIRYANI

- 500–600 g chicken (mix of legs and breast)
- 3 tbsp oil
- Salt as needed
- 2 onions, medium, thinly sliced
- 1 star anise
- Pinch of saffron soaked in 2 tsp milk and 1 tbsp ghee
- 3 green cardamoms
- 1 black cardamom
- 1 bay leaf
- 4 cloves
- 2.5 cm cinnamon stick
- ½ tsp cumin seed
- 1 tbsp ginger garlic paste
- ¼ tsp turmeric powder
- 2 tsp biryani masala or chicken masala powder
- ¾ to 1 tsp red chilli powder
- 1 cup yoghurt
- 1 handful mint leaves finely chopped
- 1 handful coriander leaves finely chopped

### PREPARATION METHOD CHICKEN BIRYANI

1. While rice is cooking, sauté onions with oil in the iCook 4 Litre Stock Pot. When golden, set ¼ aside in a bowl.
2. Lower the heat and sauté bay leaf, star anise, cumin seed, cloves and cardamom with the rest of the fried onion in the stock pot.
3. Add ginger garlic paste and fry until the raw smell has vanished.
4. Add chicken pieces and fry on medium heat until it turns white.
5. Sprinkle the rest of the spices – salt, masala, turmeric and red chilli powder. Mix well. Cover and cook on a low to medium heat for 4 mins.
6. Pour over yoghurt and mix well. Cover and cook on medium heat until meat is cooked through and the curry has thickened. Add salt to taste.

### COMBINING CHICKEN AND RICE

1. Grease 8 Litre Dutch Oven and Lid and preheat oven to 180°C.
2. Add the cooked chicken to the Dutch oven, put half of the minced mint leaves on top.
3. Layer the cooked rice evenly on top of the chicken. Sprinkle the ¼ fried onions, the remaining mint and coriander leaves and soaked saffron on top.
4. Cover the Dutch Oven tightly with lid and cook for 20–25 minutes.
5. Serve the Chicken Biryani with yoghurt.