

Chicken Biryani



35:32

This recipe is available for:

- Convotherm mini

Accessories:

- 1/1 GN Granite enamelled tray, 60 mm deep, 3013030

PROFILE

- Chilled 4°C
- 1 Full Tray
- From Scratch

Convection

00:04 | -

2

Steam

00:30 | -

2

Stage 1
190 °C

Stage 2
100 °C

Ingredients

| | | |
|--------|-----|---------------------------|
| 1.02 | kg | Basmati Rice |
| 1.02 | kg | Chicken pieces, with bone |
| 297.67 | g | Onion, large |
| 99.22 | g | Tomato |
| 7.09 | g | Garlic |
| 22.18 | ml | Oil |
| 29.57 | ml | Ghee |
| 8 | pcs | Green Chilly |
| 7.09 | g | Coriander Leaves |
| 7.09 | g | Mint Leaves |
| 7.09 | g | Fried Onion |
| 0.95 | l | Water |
| 7.09 | g | Chilli Powder |
| 7.09 | g | Turmeric Powder |
| 7.09 | g | Cinnamon |
| 7.09 | g | Cloves |
| 7.09 | g | Cardamom |
| 7.09 | g | Bay Leaves |
| 7.09 | g | Star Annaise |
| 7.09 | g | Gram masala |
| 2 | pcs | Egg, boiled |

1. Food Preparation

Soak the rice for 10 minutes and put in a strainer to drain water. Add the oil inside the Tray, and heat it up inside the Convotherm. Add all spices, ginger-garlic paste & sauté it. Then add the sliced onion and fry it well for 4 Min. Add all masala (Chilly powder, coriander powder, garam Masala and turmeric powder) and add sliced tomato; sauté for a while. Then add rice, water and chicken pieces.

2. Cooking Instruction

Cook this for 30 min in steam. After cooking mix with ghee, chopped coriander leaves, mint leaves, boiled eggs and fried onion. Biryani is a beautiful dish, so you can always change the chicken meat to another meat of your choice.

3. Food Serving Instruction

serve the Biryani with a refreshing Raita

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are for reference only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.

RECIPE



1 pinch Salt to taste