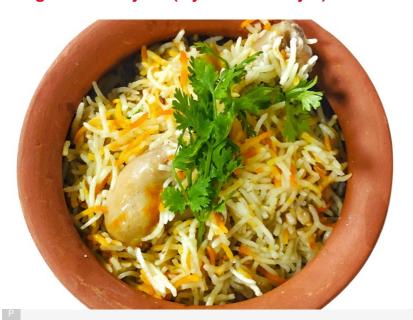


Murgh Dum Biryani (Hyderabadi style)



55:48

This recipe is available for:

Convotherm mini

Accessories:

1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633

1/1 GN Stainless steel pans, unperforated, 60 mm deep, 3013030

Chilled 4°C

1 Full Tray

From Scratch

Steam

OiA 00:20 |
2

Combi-steam

OiA 00:20 |
2

2

õ 3

Stage 1 100 °C

Stage 2

Ingredients

1	kg	Chicken Curry Cut
500	g	Basmati rice
800	ml	Water
20	g	Whole Gram spice
10	g	Rose water
10	g	Kewra water
100	g	Ghee
20	g	Salt
300	g	Hung Curd
10	g	Red chilli powder
20	g	Chopped Mint
20	g	Chopped Coriande
100	а	Fried onion

1. Food Preparation

Marinate the raw chicken with the hung curd and Indian spice kept aside for at least 4 hours before cooking. Par boil the Biryani rice in the oven with whole gram masala for 20 minutes at 100 °C / 212 °F.

2. Cooking Instruction

Then layer the Marinated Raw chicken and Par Boiled Rice in matka (Earthen Pot) and cover the top with dough, place the Handi on the Teflon baking tray.

3. Food Serving Instruction

Serve the chicken Biryani Raita or Plain curd

Note: Information et@anaging from Choppedigreem chillistics of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All sooking settings are guides 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 gram masala powder.

10 g Cardamon powder

50 g Biryani Malasa Powder

20 g Ginger garlic paste

200 g Wheat flour (To cover Biryani)