

## Vegetable stew



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**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

**Stage 1**  
130 °C

 Combi-steam

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 2

RECIPE

### Ingredients

49.61	g	Carrot, dice
49.61	g	French beans
49.61	g	Potato
251.38	ml	Coconut milk
103.51	ml	Water
14.79	ml	Oil
7.09	g	Cinnamon
7.09	g	Cloves
7.09	g	Cardamom
7.09	g	Bay Leaves
7.09	g	Star Anise
2	pcs	green chilly

### 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. Cook this for 30 min in steam. After cooking mix with ghee, chopped coriander leaves, mint leaves, boiled eggs and fried onion.

### 2. Cooking Instruction

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