

## Murgh Dum Biryani (Hyderabadi style)



35:07

**This recipe is available for:**

- Convotherm maxx

### Accessories:

- 1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633
- 1/1 GN Stainless steel pans, unperforated, 60 mm deep, 3013030

PROFILE

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

Steam

00:20 | -

3

**Stage 1**  
100 °C

Combi-steam

00:20 | -

3

3

**Stage 2**  
200 °C

RECIPE

### 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 Coriander
100	g	Fried onion
10	g	Chopped green chilli
20	g	Gram masala powder
10	g	Cardamon powder
50	g	Biryani Malasa Powder
20	g	Ginger garlic paste
200	g	Wheat flour (To cover Biryani)

### 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 obtained from third parties has been prepared with the 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 guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food safe core temperature has been achieved prior to service.