

Murgh Dum Biryani (Hyderabadi style)

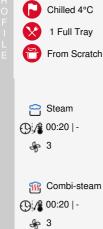




This recipe is available for: Convotherm maxx

Accessories:

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



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Chilled 4°C

1 Full Tray

From Scratch



Chicken Curry Cut

Whole Gram spice

Basmati rice

Rose water

Kewra water

Hung Curd

Red chilli powder

Chopped Coriander

Wheat flour (To cover Biryani)

Chopped Mint

Water

Ghee

Salt

Stage 2

Stage 1 100 °C

200 °C

Ing	red	ients
	1	kg

500 g

800 ml

10 g

10 g

100 g

10 g

20 g

20 g

200 g

g 300 g

20

20 g

1.	Food	Prepa	aration

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

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	100	g	Fried onion
			m Onoppedigreem chillingse of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All
servio	ng settings are gi ce. 20	g g	y. 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