

Chicken Biryani



19:12

This recipe is available for:

- Convotherm maxx pro

Accessories:

1/1 GN, Stain less Steel pan, unperforated, 100mm Deep, 3004076

PROFILE

- Ambient
- 1 Full Tray
- From Scratch

Convection	Stage 1
00:15 -	140 °C
3	
Combi-steam	Stage 2
00:20 -	150 °C
5	
Steam	Stage 3
00:10 -	140 °C
5	
Steam	Stage 4
00:30 -	100 °C
5	
Steam	Stage 5
00:05 -	30 °C
1	

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 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 service.

Ingredients

1.25	kg	Basmati Rice
148.83	g	Cooking Oil
3	pcs	Chopped Onion
77.96	g	Ghee

1. Food Preparation

Finely blend bay leaf, cardamom, fennel seed, star anise, cloves, cinnamon stick, cumin, black pepper, nutmeg and coriander seed to make garam marsala. Marinate chicken with all ingredients, rub well, leave in chiller overnight. Wash basmati rice, soak for 1 hour, remove rice from water. Using a GN 1/1 100mm pan, add oil and add onion, star anise, cinnamon stick, bay leaf. Load tray in oven till onion is brown and remove from oven. In the same pan add marinated chicken together with the marinade add

0	l	Salt
7.09	g	Star Anise
14.17	g	Cinnamon Stick
5	pcs	Bay Leaf
49.61	g	Chopped Coriander Leaves
49.61	g	Chopped Mint Leaf
2.04	kg	Whole Chicken
14.17	g	Meat Curry Powder
14.17	g	Chilli Powder
14.17	g	Coriander Powder
14.17	g	Onion Powder
14.17	g	Garlic Powder
297.67	g	Yoghurt
28.35	g	Lemon Juice
21.26	g	Salt
0	l	For Garam Masala (GM)
7.09	g	Bay Leaf (GM)
7.09	g	Cardamom (GM)
7.09	g	Fennel Seed (GM)
7.09	g	Star Anise (GM)
7.09	g	Cloves (GM)
7.09	g	Cinnamon Stick (GM)
7.09	g	Cumin (GM)
7.09	g	Black Pepper (GM)
7.09	g	Nutmeg (GM)
5	g	Coriander Seed (GM)

brown and remove from oven in the same pan, add marinated chicken together with the marinade, add rice and water, add ghee and season with salt and have rice covering the chicken, add a lid to seal the pan and load back the oven.

2. Cooking Instruction

N/A

3. Food Serving Instruction

After cooking, garnish with coriander and mint leaf. Watch on YouTube: <https://youtu.be/4QwSPI6pD7s>