

Murgh Dum Biryani (Hyderabadi style)



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This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

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

P R O F I L E

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

Steam

00:20 | -

5

Stage 1
100 °C

Combi-steam

00:20 | -

5

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Stage 2
200 °C

R E C I P E

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 this recipe is provided with 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.