

Cooking Biryani.

Ingredients for 5 persons

Recipe for Danbauk (Biryani)



- 1** Cooking oil 50g
- 2** Rice 2kg
- 3** Yoghurt 50g
- 4** Chilli powder 3 spoons
- 5** Salt 4 spoons
- 6** Seasoning powder a few



- 7** Chicken half
- 8** Lemon half
- 9** Mint 2 bunches (one for dip)
- 10** Butter 170g
- 11** Cashew nut 80g
- 12** Raisins 80g
- 13** Curry powder 40g
- 14** Colour powder(yellow) a few



- 15** Onion 830g
- 16** Bay leaves 20 nos
- 17** Cinnamon stick 4 nos small
- 18** Cloves 5 nos
- 19** Carrot 170g
- 20** Beans(not included in this preparation) 170g
- 21** Garlic 170g
- 22** Cumin seed 2 spoons
- 23** Cardamom 1 spoon
- 24** Nanetpwint 1 spoon Hot water 5 litre Cabbage 2 leaves for dip

Preparation Steps



1. Peel onions and slice thin.



2. Peel garlic and pound till they become very fine.



3. Peel carrots and slice them into thin rings.



4. Slice leaves of mint and cabbage thin and mix with lemon for dip.



The Method Of Cooking



- 1** Knead washed chicken with half of yoghurt, two spoonful of salt and a few seasoning powder and leave it for about an hour.
- 2** Boil five litre of water in a pot. After it boils put half of cumin into it.



- 3** Fry half of cumin, bay leaves, clove and cardamom in a frying pan separately to make them more aromatic.



- 4** Pound them separately with a mortar and pestle till they become fine. Leave the clove.





- 5** Heat oil in a pan. When it becomes hot, put all thin slices of onion and fry till they become red.
- 6** Wash rice and drain off all water.
- 7** Put three spoonful of salt into boiling water and cover the pot.
- 8** Put the rest half of spices into boiling water in two or three minutes.



- 9** Put all rice into a pan and cover it for 15 minutes. When the rice becomes half cooked, uncover and stir it. Remove the pan from stove before rice becomes soft.



- 10** Take out half of rice from the pan with a sieve when it becomes a bit soft, leave the rest in the pan for five minutes. Take half of rice out of it so that rice grains do not stick each other.
- 11** Filter the rest half of rice on a sieve so that rice grains become separate from each other.



- 12** Take out the fried red onion and put it into a plate. Leave the oil as it is.



- 13** Put butter and the rest half of cardamom into the oil (of No 12) and heat the pan. Remove the pan from the stove in two or three minutes.



- 14** Spread rice on a large plate-soft and hard separately.
15 Spread half of two spoonful of salt and a few seasoning powder on two large plates.



- 16** Crush fried onion with fingers. And put pounded spices (of No 4) into it, mix with your hands. Then put two spoonful of chilli powder and three spoonful of curry powder and mix with your hands.



- 17** Knead chicken (of No 1) with pounded garlic.
18 Put the chicken (of No 17) in the mixture (of No 16) and knead them.



- 19** Take colour powder with a spoon . Dissolve it with one or two drops of water. Then, put it into the rest of yoghurt and mix it.



20 Put the chicken into the pot in a row. And put half of the hard rice(No10) which was taken out first, on the chicken and spread and level it.



21 On the rice (of No 20) mix ten leaves of mint, half of carrot and coloured yoghurt. Put half of soft rice(of No 11). And repeat first step (of No 21). Put the rest soft rice (of No 11) and level the surface. Put the rest of rice (of No 10). Level the surface again. Put coloured yoghurt again. (You can use any colour you like.)

22 Put the oil (of No 13) together with bay leaves on the rice (of No 21) and mix it.



23 Cover the pot (No 22) and put a lot of live coal on the cover. Some live coal is enough to heat the pot under it.



24 Heat the pot with the method of (No 23) for about an hour. Uncover the pot 30 minutes before it is well cooked and stir into the rice. Then put cashew nut and . cover the pot and heat again.



25. When it is well cooked. Rice and chicken can be served on plates after stirring the rice well.

Note: Take great care to heat the pot equally and to cook chicken and rice well at the same time when hotplate or gas stove is used. Great care is needed when chicken is prepared up to No 16.