COOKING PASSION SINCE 1877

Chicken Biryani

DIFFICULTY: EASY

PREPARATION TIME: 15 MINS

COOKING TIME: 35 MINS

SERVES: 6

Ingredients

2 tbsp ghee

2 onions, halved and finely sliced

750g thigh fillets, cut each fillet into 4 pieces

4 cloves garlic, chopped

2 tsp grated fresh ginger

2 tsp garam marsala

2 tsp ground coriander

2 tsp ground cumin

1 tsp turmeric

½ to 1 tsp chilli flakes

½ tsp salt

1 ½ cups frozen peas

2 cups basmati rice

2 ½ cups chicken stock

½ tsp saffron threads

Kachumber salad

1 large tomato, diced

Method

Place ghee and onion in a large cooktop suitable 3L baking dish or large frying pan. Cook onions over moderate high heat, Induction level 8. Continually stir the onions to prevent burning for 10 minutes. The onions should be golden brown.

Add the chicken pieces to the onion, stir to combine and cook chicken until golden on all sides, about 5 minutes. Add the garlic, ginger, spices and salt and stir to combine and cook for 1 minute. Turn off heat. If using a frying pan, transfer mixture to a shallow baking dish 3L capacity.

Preheat FullSteam oven on Steam 100°C.

Sprinkle peas on top and roughly mix into the onion and chicken. Top with rice and spread with a spatula to ensure rice forms a flat layer. Pour the stock over the rice. Place biryani in the preheated oven and cook for 20 minutes.

While the biryani is cooking, soak the saffron in ½ cup of hot water for at least 10 minutes.

Make the kachumber salad by combining all the ingredients in a small bowl.

Pour the saffron water and saffron threads over the top of the biryani and

1 small red onion, finely diced

½ Lebanese cucumber, diced

½ cup coriander leaves

1 green chilli, finely chopped

½ tsp salt

Extra coriander leaves, to serve

½ red onion, cut into thin rings

Plain yoghurt, to serve

1 lemon, cut into wedges

continue cooking for a further 5 minutes. Remove the biryani, cover with foil and allow to stand for 10 minutes before serving.

Serve biryani with kachumber, coriander, onion slices, yoghurt and lemon wedges.

Notes

Time may vary depending on the dish the biryani is cooked in the FullSteam oven. Recipe was tested in an induction suitable cast iron roaster with 3L capacity.

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