

Biryani

Authentic Hyderabad Chicken Biryani recipe with fragrant basmati rice, aromatic spices, and tender marinated chicken. Perfect for special occasions.

120

HAZIRLIK DK

45

PIRME DK

165

TOPLAM DK

6

PORSIYON

Medium

ZORLUK

Biryani

Malzemeler

- 750 g chicken thigh
- 2 tsp salt
- 1 tsp chili powder
- 1 tsp turmeric
- 3 cinnamon stick
- 1 tsp cardamom powder
- 1 tsp cumin
- 1 tsp garam masala
- 3 cup plain yogurt
- 1 cup onion
- 3 tsp black pepper
- 1 tbsp olive oil
- 3 mint
- 1 tsp fresh lemon juice
- 2 tbsp cilantro (coriander)
- 4 cup rice
- 4 cup water
- 6 clove
- 2 tbsp saffron

Yapılışı

- Marinate the chicken**

Place 750g chicken pieces in a large bowl and add 2 tsp salt, 1 tsp red chili powder, 1 tsp turmeric powder, 1 tsp ginger-garlic paste, 1 tsp garam masala powder, 1 tsp black cumin, and 1 cup yogurt. Mix thoroughly until chicken is evenly coated.
- Add 1 tbsp fried onions, 1 tsp black pepper powder, and 2 tbsp oil to the chicken mixture. Mix well and cover the bowl. Refrigerate for at least 2 hours or overnight for best flavor.**
- Prepare the rice**

Fill a large pot with 4 cups water and add 3 whole spices (cinnamon, cloves, cardamom), 3 tsp salt, and bring to a rolling boil over high

heat.

- 4 Add 4 cups basmati rice to the boiling water and cook for 8-10 minutes until rice is 70% done - it should be firm but not hard when bitten. Drain immediately and set aside.
- 5 **Start the biryani**
Heat a heavy-bottomed pot over medium-high heat and add the marinated chicken along with all marinade. Cook for 8-10 minutes, stirring occasionally, until chicken changes color and is about 80% cooked.
- 6 **Layer the biryani**
Spread the parboiled rice evenly over the partially cooked chicken. Sprinkle the remaining fried onions, 6 mint leaves, and 2 tbsp ghee or oil over the top layer.
- 7 **Cook using dum method**
Cover the pot tightly with aluminum foil, then place the lid on top. Cook on high heat for 3-4 minutes until you hear sizzling sounds.
- 8 Reduce heat to lowest setting and cook for 35-40 minutes without lifting the lid. The biryani is done when you smell the aromatic spices and the rice is fully tender.
- 9 Turn off heat and let the biryani rest for 10 minutes without opening the pot. This allows the flavors to meld and the steam to finish cooking the dish.
- 10 **Serve**
Gently mix the biryani before serving, or serve directly from the pot. Garnish with fresh cilantro and serve hot with raita and pickles.

?puçlar?

This biryani recipe requires basmati rice for the best results. If you can't find basmati, you can substitute with jasmine rice, long-grain white rice, or long-grain brown rice, though the texture and aroma will be different.

When making chicken biryani, remember to start soaking the rice only after the chicken is nearly done marinating to ensure perfect timing.

Use bone-in chicken pieces like thighs and drumsticks for the best flavor. Clean the chicken thoroughly with salt, lemon, and turmeric water to remove any odors.

Soak the rice for about 10 minutes before you start boiling the water to cook it. This helps achieve perfectly separated grains.

Cook the rice only until it's 75% done, then drain immediately to prevent overcooking. The rice will finish cooking during the dum process.

Marinate the chicken for at least 1-2 hours, but longer marination will give you more flavorful results. Overnight marination is ideal for the best taste.

Use fresh herbs to make your biryani aromatic and beautiful. Adjust the spices according to your preference for heat level.

The tawa (flat pan) under the pot is essential to prevent burning. If you don't have one, use a cast iron pan or heavy-bottomed pan as a heat diffuser.