

# Biryani Paste

## Nawabi Tarkari (Vegetable) Biryani

### Ingredients

Rice.....	350 gm§
Ghee.....	50 gm§
Farmer Brands Biryani Paste.....	200 gms
Green Cardamom.....	4 nos
Bayleaf.....	2 nos
Cinnamon.....	2x1" no.
Mace.....	1 no.
Green Peas.....	50 gms
Carrots.....	50 gms
Beans.....	50 gms
Cauliflower.....	50 gms
Potatoes.....	50 gms
Ginger.....	10
Green chillies.....	10
Salt to taste	
Yoghurt.....	150 gms
Saffron.....	½ gm
Milk.....	30 ml
Mint Leaves.....	20 gms
Coriander leaves.....	20 gms
Farmer Brands Fried Onion Slices.....	10 gms

### Preparation

- The Rice – Pick, Wash & Soak rice for 30 Mins. Drain, Replenish with Fresh water, Add Salt & Green Cardamom, Bayleaf, Cinnamon, Bring to a boil and cook until rice is almost done. Drain.
- The Vegetables – Peel, wash & diced carrots & Potatoes, Wash String & diced Beans. Wash & Cut Cauliflower into Florets. Blanch these vegetables separately for 5 minutes. Clean wash and chop coriander & Mint, scrape, wash and cut ginger into juliennes, wash. And slit green chillies.
- The Yoghurt – whisk in a bowl
- The Saffron – Dissolve in warm milk. Add one Portion of the yoghurt & Mix.

### Cooking

- Heat Ghee in a handi, Add & Sauté the Blanched Vegetables with a little salt.
- Add a portion of yoghurt and stir, add water 150 ml, bring to a boil.
- Add Farmer Brands Biryani Paste & stir for 2 minutes.
- Bring to a boil, then simmer until the Vegetables is cooked and the fat leaves the curry. Adjust the seasoning.

### Assembling

- In the handi with the vegetable masala, sprinkle half each of the saffron- yoghurt, mint, coriander & Farmer Brands Fried Onion Slices.
- Then again Spread Half of rice Over Vegetables, Sprinkle the remaining saffron yoghurt, ginger juliennes, green chillies slits, mint, coriander & Farmer Brands Fried Onion Slices. Spread the remaining rice. Place Moist Cloth on top with a lid & seal with atta dough.
- Put Sealed Handi on Dum in the Pre- heated oven for 15 mins.

### To Serve

- Break The Seal, Transfer to a bowl & garnish with coriander, ginger, green chillies & Farmer Brands Fried Onion Slices. Server Hot.