

## North indian Biryani

Preparation time 1.5 hours

Half t spoon turmeric powder  
1 t spoon cumin powder  
2 table spoons corriander powder  
2 table spoons ginger garlic paste or roughly chopped  
1 table spoon chilli powder  
1 dl yoghurt  
2 t spoons garam masala  
2 table spoons ghee or oil  
1 t spoon salt  
1 table spoon lime  
One handful of finely chopped mint leaves  
One handful of finely chopped corriander leaves  
One handful of golden brown crispy onions  
1 kilo chicken or lamb cut into fairly large pieces

Mix the above ingredients well in a large bowl and refrigerate for a couple of hours

Wash and soak 3 cups of rice in water and set aside for half an hour

Meanwhile...

Heat 2 table spoon ghee in a pan

Add 1 medium sized onion finely chopped. Fry for a couple of minutes

Take the bowl out of the fridge, add all the ingredients and mix well. Let the meat cook for around 25 minutes (15 minutes longer for lamb to get it soft).

After the rice has soaked, cook till it's 80% done. Strain the rice and begin with a layer of rice in a larger pan. Then add a layer of the cooked meat, followed by a layer of rice, then a meat layer till everything is layered. Add a handful of golden fried onions and water from 5 strands of saffron (prior soaked in 50ml warm water).

Add a couple of table spoons of melted ghee

Make a dough with wheat and water and seal the pan and lid. Place in a preheated oven (180 degrees for half an hour). Take out of er oven and let it rest for 10 minutes.

Serve with raitha and papadums