

## FISH BIRYANI

- 1kg fish
- 1 tomato - grated
- 2 cups rice - boiled
- 2 cups masoor - boiled
- 2 onions - grated
- 1 cup oil
- 1/2 cup ghee
- 8 small potatoes
- few cloves, whole peppers, tuj pieces
- 4 whole green chillies
- 4 elachi pods
- 1 teaspoon jeera
- 1/4 teaspoon turmeric
- 1 cup yoghurt

## MARINADE

- \* 1 tablespoon crushed dhunia seeds
- \* 8 cloves garlic
- \* 2-3 teaspoon fresh ground red chillies
- \* 1/2 tablespoon crushed jeera
- juice of 1 lemon
- 1 teaspoon turmeric
- 1 teaspoon salt
- 1 tablespoon oil
- 1 tablespoon tomato puree

## METHOD

1. Pound or blend asterik marked ingredients together, then mix into rest of ingredients. Smear fish slices with marinade and refrigerate for an hour.
2. Boil masoor and rice separately.
3. Fry onions in 1/2 oil and when golden in colour strain out extra oil. Add 1/2 of oil to the ghee and fry the potatoes. Keep aside oils in which onions etc. were fried.
4. Fry fish in seperate oil.

### Note

- On no account must the oil used for frying the fish be used in the biryani.**
5. In a deep bowl add yoghurt, grated tomato, spices and fried onions ( reserve 1 tablespoon of onion for top of rice ). Dip fried fish in this marinade for a few minutes. In a large flat bottomed pot, pour the oils that were left aside in which excess oil was poured, add the remaining ghee and oil, then sprinkle some masoor over it.
  6. Arrange fish slices and all marinade over masoor and oil/ghee. Cover with rest of masoor.
  7. Arrange potatoes over masoor and finally cover with rice. Sprinkle top of rice with the reserved fried onion and hot with ghee.
  8. Sprinkle 1/4 cup water over rice, close lid tightly and put on heat. When pot starts sizzling lower heat and simmer for 30-40 minutes.