

FISH BIRYANI RECIPE

One of the most royal delicacies that you can enjoy on any occasion or festival, most commonly associated with chicken or mutton, an alternative is Fish.

Ingredients:

- 1 Kg Fish fillets (cut into cubes)
- 2 tbsp Oil
- 1 cup Onions, grated
- 1 tsp Ginger paste (Available In-Store)
- 1 tsp Garlic paste (Available In-Store)
- 1 tsp Atlas Cumin seeds
- 1 tsp Atlas Garam masala
- 1 tbsp Atlas Coriander powder
- 1 tsp Atlas Chilli powder
- 1 tsp Atlas Turmeric powder
- 1/2 tsp Salt
- 1 cup Hung yogurt
- 1 cup Coriander leaves, chopped (Available In-Store)
- to taste Green chillies , finely chopped (Available In-Store)
- 1 tsp Atlas Biryani masala
- 1/3 cup Onions (browned)
- **For the Rice:**
- 2 cup Rice (cleaned and washed) (Available In-Store)
- 2 tsp Oil (Available In-Store)
- 4 Cloves (Available In-Store)
- 4 Peppercorns (Available In-Store)
- 1 Cinnamon (broken) (Available In-Store)
- 4 Green cardamoms (Available In-Store)
- 1 tsp Salt
- 3 cups Hot water
- Saffron or color mixed in 1 cup warm milk (Available In-Store)

Method:

1. Heat oil and add cumin seeds.
2. When they splutter, add onions and ginger-garlic pastes.
3. Stir fry till fat separates.
4. Add the garam masala, coriander powder, chilli powder, turmeric powder, salt and yogurt and sauté till fat separates.
5. Mix in the fish and cook over high heat till opaque.
6. Mix in the browned onions, coriander, green chillies and Atlas biryani masala.

7. To make the rice, heat oil and add cloves, peppercorns, cinnamon and cardamom.
8. When they darken a bit, add rice, water and salt.
9. Mix well and cook till rice is tender.
10. To serve, put the fish layer at the bottom of the dish, cover with the rice and sprinkle the saffron-milk mixture.
11. Keep in an oven or over low heat, over a tawa for about 15 minutes.
12. Mix to break up the layers and serve.