

Bombay Biryani (chicken)

Prep time – 15 minutes
Cooking time – 40-50 minutes
Serves 6

Typical to Mumbai, this biryani does the trick with just a few spices

Ingredients:

500g boneless, skinless chicken, diced; juice of 1 lime, 1 tsp Kashmiri chilli powder, salt to season; 2 cups of rice, 2tbsp oil, 2 medium onions thinly sliced, oil for frying; 1 medium onion finely chopped, 2 tomatoes finely chopped, 2 potatoes cubed, 2 tbsp. yoghurt, 2tsp cumin seeds, whole garam masala (cloves, cardamom, cinnamon, bay leaves, star anise), 2 tsp garam masala powder, salt to taste, 2 tsp red chilli powder, 1 tsp turmeric powder, handful of mint leaves.

Method:

Marinate the chicken in lime juice, red chilli powder, and salt. Set aside until ready to use. Wash the rice well. Soak in 2 cups of water and set aside. In a small wok (or fryer), fry the sliced onions until they are dark brown. Fry the potatoes till they are golden brown and about par-cooked. Set these aside. In a suitably sized saucepan, boil 4 cups of water. When the water starts to boil, strain the rice and add it to the boiling water. Allow it to cook on medium heat, uncovered, for 7-9 minutes. When par-cooked, strain the rice and leave to cool.

In a wide frying pan, heat 2 tbsp. of oil and add the cumin seeds and whole garam masala and cook for 2-3 minutes. Next, add the chopped onions and cook till onions turn golden brown. Add the tomatoes and continue to cook until the tomatoes start to release the oil. Add the chicken and stir to seal. Next, add all the remaining spices – garam masala, red chilli powder, turmeric, and salt to taste. Add a sprinkling of mint leaves, the yoghurt and mix well. Cover to cook for 5-10 minutes.

Rinse the rice saucepan and set it on a low heat. Add 2-3 tbsp. of oil and begin layering the biryani.

To layer the biryani, half the chicken masala, followed by half the rice, a sprinkling of fried potatoes, some fried onions and some mint leaves. Repeat the process one more time, finishing with the mint leaves. Pour over ½ cup of water and cover the saucepan. Leave the biryani to cook on a medium heat for 30-45 minutes. Avoid opening the lid to check.

Once ready, serve piping hot with some cool cucumber raita.