



Chicken Dum Biryani



Ingredients

For the Chicken Marinade:

- 1 kg boneless chicken, cut into pieces
- 1 tablespoon yogurt
- 1 teaspoon ginger-garlic paste
- 1 teaspoon garam masala
- 1 teaspoon cumin powder
- 1 teaspoon coriander powder
- 1/2 teaspoon turmeric powder
- 1/2 teaspoon red chili powder
- 1 tablespoon lemon juice
- Salt to taste

For the Biryani:

- 1 cup basmati rice, soaked in water for 30 minutes
- 1 onion, thinly sliced
- 2 cloves
- 1 inch cinnamon stick
- 4 cardamom pods
- 1 bay leaf
- 3 tablespoons ghee or clarified butter
- 1 cup vegetable broth
- 1/2 cup milk
- 1 tablespoon kewra essence (optional)
- 1 tablespoon saffron strands, soaked in warm milk
- Fresh coriander leaves for garnish

Method:

Marinate the Chicken:

- In a bowl, combine all the ingredients for the chicken marinade.
- Add the chicken pieces and mix well to coat.
- Cover and refrigerate for at least 2 hours, or overnight for better flavor.

Cook the Rice:

- Drain the soaked rice and rinse with cold water.
- In a pot, bring the vegetable broth to a boil.
- Add the rice, cloves, cinnamon stick, cardamom pods, and bay leaf.
- Cook until the rice is almost tender but not mushy.
- Drain the rice and set aside.

Prepare the Biryani:

- Heat ghee in a large pot over medium heat.
- Add the sliced onions and cook until golden brown.
- Remove the onions and set aside.
- Add the marinated chicken pieces to the pot and cook until browned on all sides.
- Stir in the cooked rice, onions, and spices from the rice cooking.
- Pour the milk and kewra essence (if using) over the mixture.
- Cover and cook for 5-7 minutes, or until the flavors have blended.

Layer and Steam:

- In a biryani pot, layer the cooked rice and chicken mixture.
- Top with the saffron-infused milk and sprinkle the reserved onions over the top.
- Seal the pot with dough or aluminum foil.
- Place the pot on a tawa (griddle) or a steamer and cook for 15-20 minutes, or until the rice is fluffy and the flavors have infused.

Serve:

- Remove the seal and garnish with fresh coriander leaves.
- Serve hot with raita or yogurt.