

Hyderabadi Style Prawns Biryani

Cook with EASY STEPS COOKING – Chef Harjinder Sidhu <https://youtu.be/ZX5ZZ5Vv6ic>

INGREDIENTS (Feeds 4 to 6)

2 lbs	Shrimp (No Shell, No Tail and Deveined)
3 cups	Basmati rice
2 cups	Yogurt (I prefer the pressed yogurt 50% blended with regular 50%)
4 or 5	Onions (medium to large – thinly sliced – 2/3 for shrimp and 1/3 for rice)
1 ½ cup	Coriander (chopped)
½ cup	Mint (chopped)
4 - 5	Green chillies (sliced open)
2 cups	Oil (this is for frying the onions – set aside after frying and use for below)
	½ cup Oil (<i>Vegetable oil 60% , Olive oil 20%, Mustard oil* 20% - Daraious</i>)
	* Note: MUSTARD OIL – North American Rules (Reason for the External Use Warning)
1 tbsp	Garlic Paste
1 tbsp	Ginger Paste
1 tsp	Kewra water
½ tsp	Biryani essence
1 tbsp	Lemon juice
4 ½ cups	Water (for rice)
2 tbsp	Milk
Dry Masalas	
1 ½ tbsp	Kashmiri Chili Powder
1 tbsp	Turmeric powder
½ tbsp	Coriander powder
½ tbsp	Jeera (Cumin) Powder (Roasted)
2 tbsp	Biryani Masala
1 stick	Cinamon
4	Bay leaves
1 ½ tsp	Cumin seeds
1 tbsp	<i>Kasuri Methi (Powdered) – Daraious</i>
½ tsp	<i>Hing (Asafoetida Powdered) – Daraious</i>
1 or 2 pcs	Ratanjot (To be soaked in hot oil in small bowl) - Daraious
½ tbsp	Safron
2	Star Anise
1	Mace
2	Black Cardamom
Taste	Salt to taste

Onions

Fry all the onions to a crispy golden brown and set aside for later use.

Rice Prep

Wash and soak the rice in cold water.

Marinade

1. Prepare the marinade.
 - a. Yogurt
 - b. Lemon juice
 - c. ½ cup of oil (see mix above)
 - d. 2/3 Fried Onions
 - e. 1 cup Coriander (leave rest for the garnish)
 - f. Mint
 - g. Kashmiri chilli powder
 - h. Biryani masala
 - i. Turmeric powder
 - j. Coriander powder
 - k. Cumin powder
 - l. *Hing (Asafoetida Powdered)*
 - m. *Kasoori Methi (Powdered)*
 - n. Ginger paste
 - o. Garlic paste
 - p. Salt
2. Coat the shrimp with the marinade and refrigerate for at least 2 hours (4 hours is optimum).

The Ratanjot (with Kewra and Biryani essence) & Saffron (with milk)

3. Break the **ratanjot** bark into smaller pieces and put into a small bowl. Heat about a tbsp of oil and pour it over the bark. The red colour will be released. Let it sit. When the colour is nice and rich strain out the bark and add the **kewra** water and **biryani essence** to it.
4. Dip the **saffron** in the milk (warmed) and let it sit.

The Rice

5. Drain the rice and let it sit in the colander for a while.
6. Use a deep vessel for the rice.
7. Heat about 3 tablespoons of the oil and when hot add in...
 - a. Bay leaves
 - b. Cinamon stick
 - c. Cumin seeds
 - d. Star anise

- e. Black cardamom
 - f. Mace
8. Sauté the above for a few minutes.
 9. Add in the drained rice and continue to fry the rice so each grain gets coated with the oil.
 10. In a separate container bring the 4 ½ cups of water to a boil
 11. Now add in the hot water to the rice.
 12. Add salt to taste.
 13. Cover and let it stay on high heat for exactly 3 mins.
 14. Remove from the stove and set aside (covered) to rest for at least 5 mins.

Layering

15. In another deep container add in the marinated shrimp as the bottom layer.
16. Sprinkle some fried onions, mint leaves and coriander leaves on this layer.
17. Add in the first layer of rice.
18. Add the colouring and essence mixture to this layer.
19. Sprinkle some fried onions, mint leaves and coriander leaves on this layer.
20. Add in the second layer of rice.
21. Now trickle the saffron mix over this layer.
22. Sprinkle some fried onions, mint leaves and coriander leaves on this layer.

Cooking

23. Cover the top of the vessel with aluminium foil and place the lid on the foil to ensure a perfect seal.
24. Cook on high heat for exactly 10 mins then remove from the stove.
25. Lower the heat on the stove to medium/low, and place a flat skillet on it and let it warm up.
26. After a minute or two put the rice container on top of this skillet and let it cook for 20 minutes.
27. After exactly 20 minutes turn off stove and let it sit for another 10 minutes.
28. After 10 minutes – open and serve.