



Mutton Biryani

Brand: Premier

Range: Mutton

Category: Festive Treats/Celebrations

Biryani is a delicious and spicy mixture of meat and rice. A range of delicious and distinctive flavour combinations are made by combining it in various ways with a variety of ingredients and the best of spices.

Ingredients:

Mutton Marinade

- 1 kg PREMIER Mutton Biryani cuts
- ½ Cup Curd
- ¼ Tsp Turmeric Powder
- 1½ Tsp Salt
- Mutton Masala
- 2 Tbsps Ghee
- 2 Tbsps Oil
- ½ Tsp Cumin Seeds
- 1 Bay Leaf
- 4 Cloves
- ½ Inch Cinnamon
- 2 Cardamom Pods
- 3 Onions thickly sliced
- 1 Tbsp Ginger Garlic Paste
- 3 Tomatoes cut into big chunks
- 1 inch, 1 Tsp Chilli Powder
- ¼ Tsp Turmeric Powder
- ½ Tsp Garam Masala
- ½ Cup Milk
- ¼ Cup Water

Basmati Rice

- 700 grams Basmati Rice washed and soaked
- 8 Cups Water



- 1 Bay Leaf
- 4 Cloves
- ½ Inch Cinnamon
- 2 Cardamom Pods
- 2 Tbsps Salt
- 1 Tsp Ghee
- 2 tbsp Hot Saffron Milk
- 10-12 Strands Saffron

Biryani Layering

- ½ Cup Fried Onions
- ½ Cup Mint Leaves roughly chopped
- ½ Cup Coriander Leaves roughly chopped
- 2 Tbsps warm Ghee

Instructions

STEP 1: Mutton Marinade

Wash the cleaned Mutton Biryani cuts and then pat dry with paper towels. Combine the curd, turmeric, salt, and mutton. Mix well. Cover and allow to marinate for at least 20 minutes to 2 hours.

STEP 2: Mutton Masala

Add ghee and oil to a large pressure cooker and allow it to heat up on a medium flame. Add cumin seeds, cloves, bay leaf, cardamom, and cinnamon. Fry for 30 seconds or until fragrant.

STEP 3: Add sliced onions and fry for 2 minutes or until the onions are slightly browning. Add ginger garlic paste and fry till fragrant.

Add tomatoes and cook until they become a little softer, about 2 minutes. Add the marinated mutton and cook on high for 4-5 minutes till the mutton starts browning.

STEP 4: Add chilli powder, turmeric powder, and garam masala. Fry and stir to combine. Add the milk and water, stir and ensure that they are well mixed. Tightly seal the lid and pressure cook on medium for 25-30 minutes. The mutton, once cooked, must be fork-tender, but should not fall apart.

STEP 5: Basmati Rice



Wash the basmati rice at least three times to get rid of all the extra starch. Soak the rice for 30 minutes to an hour before cooking.

STEP 6: Add water, spices, salt, and ghee to a very large heavy-bottomed pot on high heat. Ensure the pot is large enough or the rice will stick to the bottom and burn.

STEP 7: Bring the water to a roaring boil. Once the water starts boiling, add the rice and cook the rice on high heat for 7 minutes. Ensure the rice is only parboiled to 70% doneness, as it will continue to cook more along with the mutton. Drain and use for layering.

STEP 8: Saffron Milk

Crush saffron and place in a small bowl. To this, add hot milk and set aside to infuse.

STEP 9: Biryani Layering

Add mutton masala to a heavy-bottomed pot on low heat. Sprinkle the fried onions over it.

STEP 10: Then sprinkle and spread out the mint and coriander leaves.

Now add the steaming hot basmati rice and spread it out using the back of a big spoon. Ensure it is evenly spread out.

STEP 11: Using a spoon, drizzle the saffron milk mixture on the rice. Next, drizzle some ghee. Cover the lid and let this cook on low heat for 20 minutes. Turn off the flame and let it rest for 10 minutes.

STEP 12: Uncover the lid and serve while hot. Garnish with chopped coriander leaves. Ensure each serving gets a good portion of every layer. Serve hot along with some raita and mirchi ka salan!

*Thaw PREMIER® Mutton Biryani Cuts in the refrigerator before use for 4 hrs.