

FISH BIRYANI

Ingredients

1 kg fish fillets-cut into 1.5 " cubes	1 tsp chilli powder
2 tbsp oil	1 tsp turmeric powder
1 cup onions-grated	1.5 tsp salt
1 tsp ginger paste	1 cup hung yogurt
1 tsp garlic paste	1 cup coriander leaves-chopped
1 tsp cumin seeds	green chillies to taste-finely chopped
1 tsp garam masala	1 tsp biryani masala
1 tsp coriander powder	1/3 cup browned onions

For the rice

2 cup rice-cleaned and washed	4 green cardamoms
2 tsp oil	1 tsp salt
4 cloves	3 cups hot water
4 peppercorns	saffron or color mixed in 1 cup warm milk
1 cinnamon-broken	

Method:

- ❖ Heat oil and add cumin seeds. When they splutter, add onions and ginger-garlic pastes. Stir fry till fat separates.
- ❖ Add the garam masala, coriander powder, chilli powder, turmeric powder, salt and yogurt and sauté till fat separates.
- ❖ Mix in the fish and cook over high heat till opaque. Mix in the browned onions, coriander, green chillies and biryani masala.
- ❖ To make the rice, heat oil and add cloves, peppercorns, cinnamon and cardamoms. When they darken a bit, add rice, water and salt. Mix well and cook till rice is tender but still holds its shape.
- ❖ To serve, put the fish layer at the bottom of the dish, cover with the rice and sprinkle the rice milk mixture. Keep in an oven or over low heat, over a tawa for about 15 minutes. Mix to break up the layers and serve.

Note: you can also marinate the fish with masala first.