

# DUM BIRYANI

A FRAGRANT MIXED RICE DISH MADE  
WITH SPICES, VEGETABLE AND MEAT

SEASON:ALL | COURSE: MAIN | COMPLEXITY: COMPLEX |  
PREP TIME: 25-30 MINS | COOKING TIME: 120-130 MINS | CATEGORY: CELEBRATIONS | SERVES: 4-6

INGREDIENTS

TO MARINATE:

- 750g beef
- 4 tbsp yoghurt
- 1 tsp ginger and garlic paste
- 1 tsp turmeric
- 1 tsp chilli powder
- 1 tbsp ghee
- 1 tsp salt

TO COOK THE BEEF:

- 5 medium onions (sliced)
- 2 pieces tomato (sliced)
- 1 tbsp garlic and ginger paste
- Whole Garam Masala Mix (see appendix)
- 4 tbsp ghee
- 250ml cooking oil
- 1 tsp salt
- 50g Memsahib Biryani Masala (see appendix)
- 8 pieces Charlotte potato (cut into two)

TO COOK THE RICE:

- 250g Basmati rice
- 450ml warm water
- 8 pieces green chilli
- 10 strings saffron
- ½ tsp whole black pepper
- 1 tbsp garlic paste
- 50ml cooking oil
- ½ tsp salt
- 2 tbsp ghee
- Whole Garam Masala (see appendix)
- 150ml milk

ASSEMBLING THE BIRYANI:

- 110g cashew nuts
- 110g fried onions
- 10ml rose water
- 10ml Kewra water
- 110g raisins and sultanas (presoaked)
- 1 handful coriander leaves (finely chopped)
- 1 handful mint leaves (finely chopped)
- 200g flour (for dough)

CHEF'S RECOMMENDATION

For a final flourish, you could add a hard-boiled egg to the recipe, as shown in our picture

Steps overleaf...











# DUM BIRYANI

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## STEP 1: MARINATE THE BEEF

1. In a bowl add turmeric, chilli, ghee, salt, ginger and garlic paste, yoghurt, and beef and marinate overnight.

## STEP 2: COOKING THE BEEF

1. Heat a saucepan, and add oil and ghee. Keep on a medium heat then add the onions. Fry until they are golden brown.
2. Add ginger and garlic paste and salt, and sauté until the raw flavour of ginger and garlic paste goes away.
3. Add biryani masala and the tomatoes, mix well and cook till oil rises on top.
4. Add beef to the pan. Mix well, cook on a low heat for 15-20 minutes. Stir a couple of times in between.
5. Add potato, cover and slow cook until the oil rises to the top. The meat should be nearly fully tender by now.

## STEP 3: PREPARE THE RICE

1. Soak saffron in the milk and set aside.
2. Soak rice for 30 minutes.
3. In a deep pan, heat the oil and ghee. Fry the whole garam masala and whole black pepper until they release their aroma.
4. Add garlic paste and fry until they start to get golden brown.
5. Add green chilli, the saffron milk, and salt and wait until they start bubbling.
6. Strain pre-soaked rice and add to the pan. Mix well with the spices.
7. Add hot water and turn up the heat until the liquid starts to bubble.
8. Cover with a lid, turn down the heat to low and cook for 10 minutes. (Do not remove the lid during the rice cooking). The rice should be al dente.

## STEP 4: ASSEMBLING THE BIRYANI

1. Take a deep pan or a deep roasting tray, and add a layer of meat. Put the rice on top, sprinkle with the cashew nuts, fried onions, ghee, and raisins and sultanas.
2. Repeat this process twice more. There should be three layers of meat and three layers of rice. If the quantity is too little it can be layered into two.
3. On top of the final layer sprinkle the rose water, Kewra water, coriander and mint leaves.
4. Make a ring of flour dough to fit around the rim of the pan or the roasting tray. Fix it to the rim and cover with the lid or double layer foil. Cook on a low heat for 15 minutes on the hob (if using a pan) or in a 180°C pre-heated oven (if using a roasting tray). This process is called Dum – cooking with steam.
5. Serve with Kachumber salad (see appendix) and raita (see appendix)

### CHEF'S RECOMMENDATION

*Save some gravy from the beef to serve separately with the biryani. When layering, make sure you distribute the meat and potatoes evenly*