

## Regent's Indian Cooking Tirangi Vegetable biryani



**Serves 3 people**

### **Ingredients:**

- 1 cup white rice
- 1.5 cups parboiled vegetables (beans, carrot, green peas, cauliflower, potato, baby corn etc)
- Puree of 4 tomatoes (blanched and pureed)
- Chopped Coriander leaves -1 cup
- 1 Onion, finely sliced
- 1 Capsicum, finely sliced
- Coriander + Mint chutney - 4 table spoon
- Paneer - 100 gm
- Oil - 2 tbsp
- Garam masala / Biryani masala - 1.5 tsp
- Cinnamon and cloves - 2 pieces each
- 1 Green chilly finely chopped
- Salt as per taste
- Garlic paste
- Red chili powder- 1 tsp.

### **Method:**

Cook the rice and keep aside.

Divide the cooked rice into 2 equal parts!!

#### **For the orange layer**

- Add the cooking oil into a hot sauce pan. Drop in the cinnamon and cloves. Add the sliced onions into the pan and saute till the onion goes golden brown. Add the garlic paste and the capsicum and saute for some more time. Add the tomato puree and mix well. Now add the 2 powders - Garam masala/ Biryani masala and the red chili powder. Simmer the heat and let it cook for about 8 to 10 minutes. When its dry, Grate the paneer over the cooked curry and add the parboiled vegetables and mix well. Add a little water if required to have a not very dry consistency.

Meanwhile,

For the green layer,

- Mix one portion of the rice with the 3 to 4 tb spoon of green chutney!!

Green chutney: Grind the following into a smooth paste using very little water

- ⊕ 1.5 cups Coriander leaves
- ⊕ 1/2 a cup of mint leaves
- ⊕ 1-inch piece ginger chopped
- ⊕ 1 or 2 green chillies chopped
- ⊕ 1 tb spoon pea nuts
- ⊕ 1/2 tsp chat masala
- ⊕ 1/2 tsp cumin seed powder
- ⊕ 1 tsp sugar
- ⊕ Juice of half a lemon

**Setting the Biryani:**

- Take a glass dish. Spread out the green rice evenly into the bottom of the glass dish as the first layer.
- Spread the other half of the plain white rice as the second layer over the green layer
- Spread the orange vegetable curry evenly over the 2nd layer of the white rice .

The tricolour biryani is ready to serve . Each serving should be a combination of all 3 layers .

## **Raita**

**Ingredients**

- ⊕ 2 cups yogurt
- ⊕ 1 cup chopped cucumber and onion
- ⊕ 1 Green chilly slit lengthwise or chopped.
- ⊕ Some chopped coriander leaves

Mix everything in a bowl. Add salt and 1/2 a teaspoon of sugar. Add 1/2 cup of milk, if yogurt is sour and to get a good consistency.

Garnish with chopped coriander and cumin powder (optional) !!

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