



Ingredients for Mutton Pre-Preparation

- Mutton ☐ 700g
- Ginger Garlic Paste ☐ 1 tbsp
- Turmeric Powder ☐ 1/4 tsp
- Red Chilly Powder ☐ 2 tsp
- Salt ☐ As preferred
- Water ☐ 1.5 cups

- ☐ Add 2.5 cups of Ponni raw rice in a vessel.
- ☐ Wash and soak it for 30 minutes with 2 cups of water.
- ☐ Keep it aside and rice can be Basmati too.



Step 2 - Soaking Rice

Step 1 - Precooking Mutton

- ☐ Add 700g mutton in a pressure cooker.

- ☐ Add 1 tbsp of ginger garlic paste.

- ☐ Add 1/4 tsp of turmeric powder.

- ☐ Add 2 tsp of chilly red powder.

- ☐ Add preferred level of salt.

- ☐ Add 1.5 cups of water.

- ☐ Cook for 8 to 10 whistles at medium heat to get precooked mutton with its stock.

- ☐ Add 2 cups of soaked rice water.

- ☐ Cook for 7-8 minutes with covered lid again.

- ☐ Add 1 cup of yogurt/curd and mix it well.

- ☐ Add 2 cups of soaked rice when boiling.

Ingredients for Mutton Biryani

- Ponni Raw Rice ☐ 2.5 cups
- Ghee ☐ 3 tbsp
- Oil ☐ 3 tbsp
- Onion finely sliced ☐ 8
- Salt ☐ 1 tsp
- Ginger Garlic Paste ☐ 2.5 tbsp
- Turmeric Powder ☐ 1/4 tsp
- Kashmiri Chilly Powder ☐ 2 tsp
- Garam Masala Powder ☐ 2 tsp
- Curry Masala Powder ☐ 2 tsp
- Pudina Leaves ☐ 1/2 cup
- Coriander Leaves ☐ 1/2 cup
- Tomato ☐ 5 finely chopped
- Curd/Yogurt ☐ 1 cup
- Rice Soaked Water ☐ 2 cups
- Salt ☐ As needed
- Lemon Juice Extract ☐ 2 medium-sized

Step 3 - Making Biryani



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