



Ingredients for Kuska

- ☐ Ghee ☐ 2 tbsp
- ☐ Cinnamon ☐ 1 inch sized
- ☐ Cloves ☐ 4
- ☐ Cardamom ☐ 4 pods
- ☐ Star Anise ☐ 1
- ☐ Bay Leaf ☐ 1
- ☐ Onion ☐ 1 finely sliced
- ☐ Green Chilly ☐ 2 [with slit]
- ☐ Ginger Garlic Paste ☐ 1 tbsp
- ☐ Tomato ☐ 2 chopped

Ingredients for Kuska [Continued]

- ☐ Fennel Seeds ☐ 1 tsp
- ☐ Turmeric Powder ☐ 1/4 tsp
- ☐ Chilly Powder ☐ 1 tsp
- ☐ Curd/Yogurt ☐ 1/2 cup
- ☐ Coriander Leaves ☐ 2 tbsp
- ☐ Mint Leaves ☐ 2 tbsp
- ☐ Garam Masala ☐ 1/2 tsp
- ☐ Basmati Rice ☐ 1 cup [Soaked for 1 hour]
- ☐ Water ☐ 1 cup
- ☐ Salt ☐ As needed



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Step 1 - Making Plain Biryani [Kuska]

☐ Heat the pressure cooker with medium heat and add 2 tbsp of ghee.



☐ Add 1 tsp of fennel seeds.



☐ Add 1-inch sized cinnamon.



☐ Add 4 cloves.



☐ Add 4 pods of cardamom.



☐ Add 1 star anise.



☐ Add 1 bay leaf.



☐ Fry it till you feel aromatic.



☐ Add 1/4 tsp of salt.



☐ Add 2 chopped tomatoes and mix well.



☐ Pour 1 tbsp of ginger garlic paste and fry it until the raw smell goes out.



☐ Cook for a minute.



☐ Add 2 green chilly with slit.



☐ Add 1 finely chopped onion.



☐ Add 1/4 tsp of turmeric powder.



☐ Add 1 tsp of chilly powder and fry it well.



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



☐ Add 2 tbsp of coriander leaves.



☐ Add 2 tbsp of mint leaves.



☐ Add 1/2 tsp of garam masala.



☐ Now Kuska is ready! Serve with Raitha and any Curry.



☐ Close the cooker and cook for one whistle with high heat. Turn off and leave it closed for 15 minutes.



☐ Add salt as you preferred.



☐ Add 1 cup of water.



☐ Fry it for a minute with high heat after mixing it well.



☐ Put 1 cup of basmati rice. This rice must be soaked with 1 cup of water for at least 1 hour.



☐ Cook until the ghee separates.

