



JERNEJ KITCHEN

CHICKEN BIRYANI

Chicken Biryani is an incredibly rich dish, filled with fluffy rice, saffron, spices, and marinated chicken thighs. Easy recipe for a tasty dinner.

SERVES	6	PEOPLE
PREPARATION:	30	MINUTES
COOK:	55	MINUTES
TOTAL TIME:	85	MINUTES

CHICKEN

800 g chicken thighs (1.8 lbs)

4 tbsp full fat yogurt

1 tbsp olive oil

spices: 1/2 tsp turmeric, 1/2 tsp
ground ginger, 1 tsp cayenne pepper

2 cloves of garlic

1/2 tsp fresh ginger

SAFFRON WATER

4 tbsp water

1/2 tsp saffron

BIRYANI

2 tbsp butter (unsalted)

1 tbsp olive oil

1 tsp garam masala

spices: 1/2 tsp coriander seeds, 1/2
tsp cumin, 3 cloves, 1/4 cinnamon
stick

1 onion

1 tbsp raisins

2 dried figs

230 g canned chopped tomatoes (8.1

MARINATE THE CHICKEN

In a large bowl combine chicken thighs, yogurt, olive oil, salt, pepper, ground ginger, and turmeric. Smash garlic and fresh ginger in a mortar and add it to the chicken. Stir to combine and set aside for at least 15 - 20 minutes or even better, overnight.

TIP

It's definitely better to leave the chicken to marinate overnight. That results in a tender and rich meat.

SAFFRON WATER AND RICE

In a small bowl stir to combine saffron and lukewarm water. Set aside until needed. Wash the basmati rice under running water. Drain and place in a large bowl. Cover the rice with cold water.

COOK THE CHICKEN

Dice the onion. Place a pot over medium-high heat. Add the butter, olive oil and spices (1 tsp garam masala, 1/2 tsp coriander seeds, 1/2 tsp cumin, 3 cloves, 1/4 cinnamon stick). Cook until the spices are nice and aromatic. Add the diced onion, raisins and figs. Cook for about 5 minutes or until the onion is tender and soft. Transfer the chicken thighs from the marinade to the pot. Keep the marinade mixture. Cook the chicken thighs for about 5 minutes on all sides, turning the chicken occasionally. Add the marinade, chopped tomatoes and 300 ml (10.5 oz) water. Stir to combine, cover with a lid and cook for about 30 - 35 minutes (low simmer), stirring occasionally.

TIP

oz)

300 ml water (10.5 oz)

RICE

400 g Basmati Rice (14.1 oz)

1000 ml water (4 cups)

1 tsp butter

spices: 1 cardamom, 1/4 cinnamon stick, 4 cloves, 1/4 star anise, 1/2 tsp coriander seeds, 1 tsp salt

SERVE WITH (OPTIONAL)

fresh coriander (cilantro)

plain yogurt

TOOLS AND EQUIPEMENT

large bowl

pestle and mortar

pot with a lid

pot for rice

If you notice that there isn't much liquid left in the pot, add a ladle of water. After about 30 minutes of cooking the sauce needs to be thick, but still liquidy.

COOK THE RICE

Place a pot with 1 liter (4 cups) of water over medium-low heat. 1 tsp of salt, butter, and spices (1 cardamom, 1/4 cinnamon stick, 4 cloves, 1/4 star anise, 1/2 tsp coriander seeds). Bring to boil, then add rice and cook for 7 - 8 minutes or until rice is almost cooked, still a bit firm in the middle. Drain and set aside.

TIP

Don't wash the cooked rice under running water.

COOK THE BIRYANI

Spread rice on top of the chicken thighs, so that it covers the chicken completely. Drizzle saffron water over the rice and cover with a lid. Cook for another 8 - 10 minutes on low heat, for the rice to cook completely.

TIP

The heat should really be set on low, or the dish might get burnt.

SERVE

Divide the Chicken Biryani between six plates and serve with a generous dollop of plain yogurt, freshly chopped cilantro/coriander and crispy onions (optional). Enjoy