



Chicken Biryani

Well caramelised onions are key to a successful biryani – cook them long and slow until they're golden – patience is the secret ingredient. If you're cooking in a traditional earthenware pot (pictured), soak it first in cold water for at least 30 minutes to reduce the chance of it cracking from the heat.

Serves 2–4



INGREDIENTS

- 300g chicken thigh fillet, skin off, diced
- 2 brown onions, thinly sliced
- Salt flakes, to taste
- 1½ tablespoons ghee
- 1½ tablespoons vegetable oil
- 200g basmati rice
- Pinch saffron threads
- ½ cup thick natural yoghurt
- ¼ cup chopped coriander
- ¼ cup chopped mint
- 1 long green chilli, seeded and chopped
- 2 teaspoons grated ginger
- 2 teaspoons crushed garlic
- 1½ teaspoons garam masala
- 1½ teaspoons Kashmiri chilli powder
- 1½ teaspoons ground turmeric
- Churri, for serving

METHOD

1. Remove chicken from the fridge 30-60 minutes before cooking so it can come to room temperature.
2. Preheat oven to 240°C.
3. In a large lidded flameproof dish, heat ghee and oil over low-medium heat. Add onion with a good pinch of salt and cook uncovered, stirring often, for 20-25 minutes, until light golden brown.
4. Strain onion, reserving the oil, and set onion and oil aside separately to cool.
5. Meanwhile, wash rice under cold water until it runs clear, place in a bowl, cover with cold water and set aside for about 20 minutes.
6. Soak saffron in 2 teaspoons of warm water for about 10 minutes.
7. Combine yoghurt, coriander, mint, green chilli, ginger, garlic, garam masala, chilli powder, turmeric, salt, onion, chicken and saffron mixture and mix well.
8. Spread in the base of the dish, gently compressing it.
9. Bring a large saucepan of salted water to a boil. Drain rice, add to the water and boil for 7 minutes.
10. Drain rice and spread evenly over the chicken.
11. Pour reserved oil evenly over the rice.
12. Cover tightly with the lid, sealing the edges with crushed foil if it's not a tight fit so that steam can't escape.
13. Place over medium heat for 3 minutes, then transfer to oven.
14. Reduce oven temperature to 200°C and cook for 30 minutes.
15. Remove from oven and set aside for 5 minutes.
16. Turn chicken biryani onto a large platter and serve with Churri on the side.