

Recipe Name: Malabar Mutton Biryani Recipe
Diet Type: Non-Vegetarian
Course: Main Course
Cuisine: Malabar
Quantity:



Ingredients

Ingredient	Quantity
• 2 cups Basmati rice - soaked for 15 minutes and drained	2
• 300 grams Mutton - chopped	
• 4 Green Chillies	
• 1 tablespoon Ginger Garlic Paste	
• 1/4 cup Coriander (Dhania) Leaves - chopped	
• 1/4 cup Mint Leaves (Pudina)	
• 60 ml Curd (Dahi / Yogurt)	
• 3 Tomatoes - chopped	
• 3 Onions - sliced	
• 1 teaspoon Cumin seeds (Jeera)	
• 1 Bay leaf (tej patta)	
• 5 Cashew nuts	
• 15 Raisins	
• 1 Cardamom (Elaichi) Pods/Seeds	
• 2 tablespoons Ghee - (more to serve)	
• 1 tablespoon Coriander Powder (Dhania)	
• 100 ml Milk	
• 1 Saffron strands - soaked in bit of milk	
• 4 cups Water	
• 2 Green Chillies	
• 2 inch Cinnamon Stick (Dalchini)	
• 2 cloves Cloves (Laung)	
• 1 teaspoon Fennel seeds (Saunf)	
• 3 Cardamom (Elaichi) Pods/Seeds	
• 3 Whole Black Peppercorns	

Preparation



- To begin making Malabar Mutton Biryani Recipe, prep all the ingredients well.
- Once done, take the ingredients for biryani masala in a mixer grinder and grind to a smooth paste with the help of little water.
- Also soak basmati rice in water for 10-15 minutes.
- Heat the ghee in a cast iron or heavy bottomed kadai; Once the ghee is hot but not yet smoking, add the sliced onions and saute till golden brown in colour and caramelized.
- You can take these onions out and add them at the end of the recipe for a nice texture.
- Now into the same pan, add the sliced tomatoes and saute well till mushy.
- Once the tomatoes are mushy, add in ginger garlic paste, curd and freshly ground biryani masala paste, cardamom, turmeric powder, and coriander powder and saute a bit till the raw smell of ginger garlic paste goes away.
- Add the mutton pieces and cook well with lid closed.
- Melt the ghee in a biryani pot and add in the remaining spices- green chillies, mint, coriander leaves, cashew nuts, raisins, bay leaves and saute till brown in colour.
- Add milk, curd, and water.
- Wait till it comes to a boil and then add rice.
- Add salt to taste.
- Lower the heat, cover the pan with a lid and continue to cook for 15 minutes or till the rice is done.
- Take another biryani pot, place half the rice into it.
- Now layer the cooked flavourful mutton on the top of the rice.
- Add the remaining rice on top of the mutton.
- Spread the contents of the pan to make an even layer.
- Make random holes through the rice with a spoon and pour into each a little saffron milk.
- Place a few spoons of ghee, caramelized onion, cashew nuts and raisins on the surface and cover tightly.
- Serve the biryani hot.
- Serve Malabar Mutton Biryani Recipe along with Biryani Chammanthi Recipe (Green Chutney Recipe) and Masala Chaas Recipe (Indian Spiced Buttermilk).

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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