

Recipe Name: Chicken Donne Biryani Recipe - Bangalore Shivaji Military Style

Diet Type: Non-Vegetarian

Course: Main Course

Cuisine: Karnataka

Quantity:



Ingredients

Ingredient	Quantity
• 500 grams Chicken - washed and cleaned	4
• 1/2 cup Curd (Dahi / Yogurt)	
• 1 1/2 teaspoon Turmeric powder (Haldi)	
• 1 teaspoon Lemon juice	
• Salt - to taste	
• 1/2 cup Coriander (Dhania) Leaves	
• 1/4 cup Mint Leaves (Pudina)	
• 4 Green Chillies	
• 1 1/2 cups Seeraga (Jeeraga) Samba rice - washed and soaked	
• 2 tablespoons Sunflower Oil	
• 1 Bay leaf (tej patta)	
• 1 inch Cinnamon Stick (Dalchini)	
• 2 Cloves (Laung)	
• 1 Cardamom (Elaichi) Pods/Seeds	
• 2 Star anise	
• 2 Onions - thinly sliced	
• 1 1/2 tablespoons Ginger - finely chopped	
• 1 1/2 tablespoons Garlic - finely chopped	
• Salt - to taste	

Preparation

- To begin making the Chicken Donne Biryani Recipe, thoroughly clean and wash the chicken pieces.
- *For the marinationIn a large mixing bowl combine the chicken, yogurt, turmeric powder, salt and lemon juice.
- Nicely massage the chicken for 5 minutes and then allow it to rest for a minimum of 30 minutes.
- *For the green biryani masalaIn a mixer-jar combine the coriander leaves, mint leaves, and green



chilies and grind to a thick fine paste along with some water.

- Transfer to a bowl and set aside.
- To make the Donne Biryani, in a heavy bottomed pan, heat oil on medium flame, add all the whole spices including bay leaf, cinnamon stick, cloves, cardamom and star anise, let this sizzle.
- Once the whole spices have sizzled add ginger and garlic paste and the sliced onions, fry until the onions turn golden brown in colour.
- This will take about 5 minutes.
- Mix and continue to cook the entire mixture for 5-7 more minutes, stirring continuously.
- Finally add in the freshly ground green biryani masala and washed and drained rice, 3 cups of water into the pan.
- Turn the flame to the lowest heat.
- In a saucepan, boil water and turn off the flame and place this hot pan on the lid of the kadai.
- This process is done in order to seal the kadai in which the Chicken Donne Biryani is cooking.
- The heat from the hot water in the saucepan provides heat from the top.
- After 20-25 minutes open the lid to check if the chicken and rice is done.
- If its is done, lightly fluff up the Chicken Donne Biryani with a fork.
- Transfer the Donne Biryani into a serving plate and serve piping hot.

Macronutrients

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