



## Beef Biryani With Sliced Almonds

Generous chunks of meat, crunchy mangetout and a sprinkling of almonds, this is a modern twist on a classic Indian dish that is sure to please.

### Ingredients

To Grind

Small onions- 5

Ginger, chopped- 2 inch slice

Garlic- 4 cloves

Green chilies- 3

Whole cardamom- 3

Whole cloves- 2

Whole cinnamon- 2 inch slice

For making Beef Masala

Ghee- 2 tbsp

Yellow Onions, sliced thin and long- 5

Bay leaves- 2

Tomatoes, chopped- 2

Beef, cubed: bone- in or boneless stew cut- 1 lb or ½ Kg

Coriander powder- 2 tsp

Fennel powder- 2 tsp

Chili powder- 1 tsp

Turmeric powder- ⅛ tsp

Ground cumin- ½ tsp

Garam masala- ¾ tsp

Cilantro, chopped- 2 handfuls

Fresh Mint leaves, chopped- 6 leaves

Water- ½ cup

Salt- to taste

For Cooking Basmati Rice

Basmati Rice- 2 cups

Whole cardamom- 3

Bay leaves- 3

Turmeric powder- ¼ tsp

Salt- to taste

Ghee- 1 tbsp

Water- 2¾ cups (for cooking in rice cooker)

For frying Onion (Do not ignore fried onions)

Oil- enough to fry onions

Yellow Onions, sliced thin and long- 2

Other Ingredients

Ghee- 1½ tbsp

1/4 cup @farmfreshnuts Roasted  
Cilantro, chopped- 2 handfuls  
Mint, chopped- 5 leaves

#### Instructions

In a food processor, coarsely grind the above mentioned ingredients 'to grind' without adding water. Do not make into a paste. Keep aside.

Cook the basmati rice in a rice cooker. Add all the ingredients mentioned 'for cooking basmati rice' into the bowl of a rice cooker and cook till the rice cooker turns to warm mode. Remove the rice bowl from the cooker and keep aside.

If cooking the rice in a saucepan, add 4 cups water for 2 cups rice and cook till rice has cooked well and the water has completely absorbed.

For better taste, fry fresh onions rather than using store bought fried onions. Add enough oil in a hot frying pan, add onions and fry till they turn golden brown in color. Using a slotted spoon, transfer the fried onions onto a plate lined with kitchen paper towel. Keep aside.

If you are using cashew nuts, fry ¼ cup cashew nuts in ½ tbsp ghee till they turn golden in color. Keep aside.

#### Making Beef Masala

Place a pressure cooker over medium heat.

Add ghee, let it turn hot.

Add the ground mixture, saute for 5 minutes.

Add sliced onions, season with salt and add bay leaves. Saute till onions turn translucent.

Add tomatoes, cook for a minute.

Add beef that has been cleaned well. You could use bone- in or boneless stew cut beef.

Add coriander powder, fennel powder, chili powder, turmeric powder, ground cumin, garam masala and salt. Combine well.

Add chopped cilantro and mint leaves.

Add ½ cup water and close the cooker with its lid. Place the whistle and cook over medium heat till 2 whistles or for 20 minutes.

Remove the cooker from the heat and let the pressure subside completely and then open the lid.

There will be some gravy in the masala. Place the pressure cooker over high heat and cook till the gravy in the beef masala has thickened. Do not make the masala too dry, let there be some gravy in the masala as it will be absorbed by the basmati rice while mixing.

Taste and add more salt if needed.

Turn the heat down to low heat.

Add the cooked basmati rice into the beef masala, combine well into the masala.

Add 1½ tbsp ghee and combine well.

Garnish with fried onions, roasted cashew nuts, chopped cilantro and mint leaves.

Give everything a good mix, remove the pressure cooker from the heat. Close with its lid and keep the biryani covered for 20 minutes.

Serve this delicious biryani on a plate and serve along with raita, pickle, pappadam etc.

Notes