



MY RECIPE BOOK

By



DUM BIRYANI MASALA



STEPS:

METHOD: MARINATE MEAT WITH YOGURT, SWAD SUGAM BIRYANI MASALA, AND OTHER SPICES FOR 1-2 HOURS. COOK RICE WITH WHOLE SPICES UNTIL 70% DONE, THEN DRAIN.

LAYER BIRYANI: IN A POT, ADD MARINATED MEAT, FOLLOWED BY HALF-COOKED RICE. TOP WITH FRIED ONIONS, MINT, CORIANDER, SAFFRON MILK, AND GHEE.

DUM COOKING: SEAL WITH FOIL/LID, COOK ON LOW FLAME FOR 30-40 MINS. FLUFF & SERVE HOT WITH RAITA! ENJOY THE RICH FLAVORS OF SWAD SUGAM DUM BIRYANI!