

Egg Dum Biryani

(For 6 people)

Ingredients

- Basmati rice – 1 pound
- Eggs – 6 (Boiled and peeled)
- Yogurt – 250 gram
- Bay leaves – 2
- Cumin seeds – 1 tsp
- Green cardamom – 6
- Black cardamom – 2
- Cinnamon stick – 2 inch
- Clove – 4
- Green chilli – 2
- Chopped onion – 4 medium size
- Coriander leaves – 1/3 cup (chopped)
- Chopped mint leaves – 1/3 cup
- Turmeric powder – 1/2 tsp
- Red chilli powder – 1/2 tsp
- Shahi Biryani masala – 3 tbsp
- Garlic and ginger paste – 1 tbsp
- Salt to taste
- Food colour – 1 tsp
- Cooking oil – 3 tbsp



Method

- Put chopped onion, coriander and mint leaves, green chilli, garlic and ginger paste in a blender and blend it.
- Heat oil and deep fry the finely chopped onion until it turns golden brown. Take out the fried onion and keep it aside.
- In another pan, heat oil, add some turmeric, red chilli powder, salt and then add eggs and fry for few minutes.
- Boil water in a large pot. Add washed rice, green cardamom, 1 black cardamom, 1 inch cinnamon stick, and 1/2 tsp salt. After the rice is cooked, drain it properly.
- Heat oil in a pan, add remaining whole spice and green chilli, fry it for 20-30 sec. add blended paste, turmeric powder, red chilli powder and salt to taste and mix it. Cook for 2-3 minutes, then add yogurt. Stir well. Now add shahi masala and cook for 3-4 minutes.
- Take a deep and thick pan; put the cooked masala paste on the base of the pan. Add half fried onion, eggs on the masala paste. Put all the rice on it and spread it evenly. Sprinkle remaining fried onions, coriander and mint leaves on the top of the rice.
- Then seal the edge of the pot with aluminium foil and cook for 6-7 minutes.

Semolina Halwa

Ingredients

- Sooji (semolina) – 2 cups
- Sugar – 2 cups
- Vegetable oil – 3 cups
- Green cardamom – 2-3
- Chopped nuts* and/or shredded coconut – 1 cups
- Water – 4 cups

Method

Heat a pan and put semolina in it. Roast until its turn brown. When it's roasted, add sugar, oil, and water. Cook for 3-5 minutes. After cooked add nuts. And it ready to eat.

*Almond is a good choice.

