

Please join us for

LIVE ▶

Cooking Session

Vegetable Biryani with Onion Raita

by our In-house Chef
Sahil Mattoo



Vegetable Biryani:

Preparation time: 30 Mins | **Cooking time:** 30 Mins
Serve: 3-4 People | **Serve with:** Raita

Utensils Required: 1 deep bottomed pan with lid flat ladle (preferably wooden)
 Silver foil to cover the pan with lid at the time of cooking

Ingredients for the Vegetable Biryani:

- ❖ 1 cup potatoes diced and boiled
- ❖ 3 full cups of blanched mixed vegetables diced (cauliflower, peas, carrot, and French beans)
- ❖ 1 chopped fried red onion (deep fry chopped red onion till it is golden brown)
- ❖ ½ cup finely chopped red onion
- ❖ 2 to 4 roughly chopped green chillies (you can increase or decrease the amount of chillies)
- ❖ 2 tablespoon ginger and garlic paste
- ❖ Crushed (3 green cardamom, 1 cinnamon stick, 3 cloves & 4 whole black peppercorns)
- ❖ 1 tablespoon cumin seed
- ❖ 4 tablespoon unsalted butter
- ❖ 1 teaspoon red chilli powder
- ❖ 1 teaspoon turmeric powder
- ❖ 1 tablespoon coriander powder
- ❖ 1 ½ cups chopped coriander leaves
- ❖ A handful of cashews (Optional)
- ❖ 15 strands of saffron mixed with ½ cup of warm milk. (you can increase the quantity of saffron but not the milk)
- ❖ ½ cup Yogurt (Greek Style)
- ❖ Salt as per taste
- ❖ Two cups long grain boiled white basmati rice (Prepare in advance: Please refer to the below ingredients and cooking process).

Ingredients to cook boiled rice:

- ❖ 2 cups long grain white basmati rice washed and soaked for 30 mins
- ❖ 1 bay leaf
- ❖ 3 green Cardamom
- ❖ 4 cloves
- ❖ 4 whole black peppercorns
- ❖ 1 cinnamon stick
- ❖ 1 ½ tablespoon salt
- ❖ 1 tablespoon unsalted butter

Cooking Basmati Rice for Vegetable Biryani:

- ❖ Take a deep bottomed thick Pan and add 5 cups of water to it and bring to boil.
- ❖ Once the water is boiling add 1 bay leaf, 3 green cardamom, 4 cloves, 4 whole black peppercorns, 1 cinnamon stick and 1 ½ tablespoon salt.
- ❖ After 30 seconds rinse the soaked rice and shift to the boiling pan and immediately add 1 tablespoon unsalted butter.
- ❖ The rice grains are boiled until they are ¾ cooked. The rice grains will have a slight bite to them and will be slightly undercooked. Do not cook the rice 100% as then they will become mushy by the time the biryani is cooked.
- ❖ Once the rice is cooked the way we want it to, rinse the water and remove the rice in a tray and keep it uncovered to avoid rice grains to stick together.



Raita:

Total Preparation time: 15 Mins
Serve: 2-4 People



Utensils Required:

- 1 serving bowl with capacity of at least 5 cups
- 1 Spoon

Ingredients for Raita:

- ❖ 3 Cups Natural Yogurt (Greek Style)
- ❖ 1 Cup finely chopped red onion
- ❖ ½ Cup deseeded cucumber finely chopped
- ❖ 1 finely chopped green chilli
- ❖ ½ cup finely chopped coriander
- ❖ ½ teaspoon cumin powder (optional)
- ❖ Salt as per taste

About Sahil Mattoo

An avid foodie & unending passion for cooking, Sahil is our in-house chef keeping the food spirit high at Distinct Destinations. With a Bachelor's in Hotel Management & Masters in Tourism, Sahil is well placed to balance out the Travel profession and the passion for cooking together. For him, its the relationship with food that matters at the end of the day.

TIME:

12.00 PM (London)
FRIDAY, 4th Dec 2020

TO REGISTER

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