

## THE BO-KAAP CHICKEN BIRYANI

EPISODE 12 / *Sue-Ann*

### METHOD

#### STEP 1 – COOKING THE RICE

- Place rice into a pot together with 1 cinnamon stick, 2 cardamom pods and the cloves.
- Cover with enough cold water to come about 1cm above the top of the rice.
- Bring water to the boil and par-cook the rice for about 5 minutes (rice will carry on cooking later).

#### STEP 2 – PREPARING THE BIRIYANI

- Add chicken pieces and sear until well browned. Season.
- Take out and set aside.
- Heat a little oil in a large frying pan and sauté half the onions, all the garlic, ginger, turmeric, cumin, coriander, chilli and the remaining cinnamon and cloves, until golden brown.
- Add tomatoes and fry for a further 5 minutes.
- Pour in the yoghurt stir and season.
- Add the chicken back to the dish and allow to cook gently for about 20-25 minutes or until chicken is almost cooked. Season with salt and pepper.

#### STEP 3 – CRISPY ONIONS

- Heat ½ cup of oil in a pan.
- Dust the rest of the sliced onions with flour and fry until golden brown.
- Remove and set aside.

#### STEP 4 – ASSEMBLING THE BIRIYANI

- Layer an oven proof dish on the bottom with a little rice, followed by chicken.
- Repeat the layers with rice being the top most layer.
- Warm milk with the saffron and pour over biriyani.
- Cover with a lid and cook on a low heat for about 20 minutes or until rice is cooked
- To serve top with fresh coriander and crispy onions,
- Serve with chutney, toasted coconut and tomato sambal (tomato, onion, brown sugar and brown vinegar) and rotis.

### INGREDIENTS

400g PnP Basmati rice

2 cardamon pods

1 cinnamon stick

2 cloves

PnP olive oil for frying

6-8 chicken pieces on the bone

salt and freshly ground black pepper

2 onions, finely sliced

10ml PnP ground cumin

15ml PnP turmeric

15ml PnP ground coriander

1 cinnamon stick

1 red chilli, sliced

1 tsp PnP crushed garlic

1 tsp PnP crushed ginger

3 tomatoes, roughly chopped

375ml PnP yoghurt

1 cup of PnP flour for dusting the onions

125ml PnP milk

few strands saffron

#### SERVE WITH:

4 Rotis

Toasted desiccated coconut

Sambals of chopped tomatoes and diced onion

Chutney

15g fresh coriander