



recipes

# Vegetarian Paneer Biryani

Cooking time: 1:30 Serves 4

## Ingredients:

### • For the marinade:

- 1 packet paneer cubed and fried in 1 tsp oil for 2 to 3 minutes
- 1 tsp ground cumin
- 1 tbsp ginger garlic paste
- 1 tbsp garam masala
- ¼ tsp turmeric
- 1 cup thick cold yogurt/sour cream
- Chopped coriander
- 1 red chilli chopped

### • For the paneer masala:

- A large red onion sliced thinly
- 4 small tomatoes or 2 large tomatoes sliced thinly
- As little oil as you want or as much as ¼ cup

### • For the rice:

- 2 cups basmati rice washed a few times & soaked for 30 to 40 minutes
- 1 bay leaf
- 1 tbsp turmeric
- Salt to taste
- Coriander and Parsley to garnish
- The rest of the fried onion from the paneer masala





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### Directions:

#### For the Marinade:

1. Heat the 1 tbsp oil in a frying pan and once hot fry the cold cubed paneer pieces. Until light golden- do not over cook
2. Immediately drop the paneer into the yogurt marinade and mix. Cover and refrigerate whilst doing the rest.

#### For the paneer masala:

1. Heat the oil for the paneer masala and fry the onion till crispy golden brown
2. Set some of the onion aside to use once the biryani is done
3. Add in the tomatoes
4. Fry till the onion and tomatoes create a nice paste/gravy and the oil has started to separate from it, then add in the paneer and marinade- all of it
5. Cook on low then slowly increase heat to medium until the masala is a nice rich color and the oil is floating on top. Keep warm

#### For the rice and final steps:

1. Pre heat the oven to 200 degrees cel
2. Boil 6 to 7 cups of hot water in a large pot with the spices and salt in it
3. Add in the soaked rice and lower temperature to medium high
4. Once the rice is almost done, pour out the water through a sieve/colander
5. Take the paneer masala off the heat and spread half of it into a large casserole dish, follow with half of the rice, then the rest of the paneer masala tomato mix, followed by the rest of the rice. Layer.
6. Bake, covered with foil tightly, for about 20 minutes
7. Remove from oven, Add some sprinkled turmeric, coriander leaves, chopped parsley and the fried onion ontop.

Enjoy x