

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	200	Grammes	Green Peas	Boil
3		Nos	Lime (fresh)	Extract juice
1		Teaspoon	Jeera/Cumin Seeds	Make ginger gar
2		Pods (whole)	Garlic	Make ginger gar
1		Inch	Turmeric/Haldi	Make ginger gar
2		Inch	Ginger	Make ginger gar
1		Large	Chicken	Cut the chicken
0.5		Kilogram	Rice, fine grain. (Jirasaal or Dhal)	Boil and wash
2		Teacup	Curds	For marinade
0.5		Teacup	Ghee	To fry sliced oni
200		Grammes	Onions	Slice and fry
10		Pods (whole)	Cardamoms	To be fir4d and
5		units	Cinnamon	To be fir4d and
15		Nos	Cloves (spice)	To be fir4d and
100		Grammes	Almonds	To be mixed wit
100		Grammes	Plums	To be fir4d and
0		Little	Salt	For taste

Method

Boil the green peas, and shell them and keep aside.

Extract the juice of the limes, and keep aside.

Grind jeera, garlic, turmeric and ginger and keep aside

Cut the chicken into pieces, wash and keep aside.

Clean the rice, and wash, and remove the water.

Mix the ground ginger garlic paste with the cut chicken pieces and 1 cup of curds. Keep aside for fifteen minutes to marinade.

Boil two spoons of ghee in an appropriate vessel, and put the above mixed meat in it and fry. Cook in its own gravy, stirring now and then. Add the lime juice and salt to taste.

In two spoons of ghee, brown the sliced onions and fry with it 3 sticks of cinnamon, 5 pods of cardamom and 10 cloves. Remove from the ghee and keep aside.

Put the washed rice in two spoons of ghee in a vessel with water, 2 fingers above the rice, with 5 cloves, 2 pieces of cinnamon, 5 pods of cardamom and juice of 2 limes. Boil till the rice is half cooked.

In another vessel, spread half the rice, then spread on it, the meat, the fried onions, boiled peas, etc on it spread the remaining rice, the remaining curds, ghee, crushed cardamoms, cloves, blanched and slit almonds and plums, etc.

Keep on a very slow fire, or alternately, put in the microwave oven, and cook till completely done, and the dish is dry.

If one ingredient has to be used twice, divide the quantity in such a way, it serves both times.