

Ingredients

Quantity:	Measure:	Ingredients:	Description:
50	Grammes	Almonds	Blanch and slice
50	Grammes	Plums	Pick and clean
1000	Grammes	Chicken	Wash and cut la
0.5	Kilogram	Rice, fine grain. (Jirasa or Dahi)	Pick, clean, was
2	Tablespoon	Sugar	to taste
0.5	Teacup	Ghee	Brown meat in h
6	Nos	Cloves (spice)	fry with meat
2	Pods (whole)	Cardamoms	fry with meat
6	Nos	Pepper Corns	Crushed, add to
1	Nos	Onions	Slice and fry in g
0.5	Teaspoon	Pepper Powder	Add to browned
0.5	Teaspoon	Garam-Masala	Add to browned
	Little	Salt	to taste

Method

Blanch and slice almonds lengthwise.
Pick and clean plums.
Cut and wash the chicken into large pieces.
Pick, clean and wash the rice.

Boil 2 spoons of ghee, and brown the meat. Then add 2 cups of hot water, sliced onions, and pepper powder and Garam masala powder, and salt to taste. Boil till well cooked.

In another vessel, boil in the remaining ghee, rice, and stir and brown it. Then add to it, the meat already cooked, with its gravy. Add hot water, 2 fingers above the rice, and continue to cook

When the rice is almost cooked, add the plums, almonds, sugar and the rest, and stir, and close the lid. And place live coals on the lid, or else, put the dish in the microwave oven, until is prepared, and has dried.