

Ingredients

Quantity	Measure	Ingredients	Description
50	Grammes	Almonds	Blanch. Mix
100	Grammes	Carrots	For cooking
3	Nos	Chillies, Red Dry	For grinding
1	Nos	Coconut	For grinding
0.5	Teacup	Curds	To add to th
2	Teacup	Dhal, Moong	For cooking
3	Tablespoon	Ghee	For frying
1	Inch	Ginger	For grinding
100	Grammes	Green Peas	For cooking
1	Teaspoon	Jeera/Cumin Seeds	For grinding
1	Medium	Onion	For grinding
50	Grammes	Plums	Clean. Mix
100	Grammes	Potatoes	For cooking
4	Teacup	Rice, fine grain. (Jirasal or Basmati)	
0	Little	Salt	For taste
100	Grammes	Tomatoes	For Pulp.
1	units	Turmeric/Haldi	For grinding

Method

Extract 3 cups of [juice](#) by grinding coconut with jira, turmeric, chillies, onions, ginger.

Clean and wash rice and dhal.

Scrape and cut carrots into small slices and wash.

Shell the peas.

Blanch almonds and cut into strips.

Pick and wash plums.

Peel and squeeze out pulp and juice of tomatoes.- you may use tomato puree of equivalent quantity.

In a vessel large enough to cook the vegetables, put a spoon of ghee, when warm add green peas, and carrots. Stir and cook for five minutes then add tomato pulp and a little water and boil till vegetables are cooked. Add salt to taste.

In a vessel large enough to hold the rice, heat two spoons of ghee and put rice and stir when brown add coconut juice and also gravy from the vegetables till it is 1" above the rice. When the rice is nearly cooked add cooked vegetables, curds and salt to taste and the remaining ghee.

Put the Bhiryani in the Microwave oven and remove the excess moisture.

Boil potatoes, peel and cut into thin slices and fry in warm ghee on a frying pan till they are well brown.

Take in a dish from the microwave oven and garnish with fried potatoes and serve hot with any sweet chutney or sauce.