

Calcutta Mutton Biryani

Stages 1-8

Ingredients & materials

all components & stages

Full list of ingredients

Spices

1. 12 green cardamom pods
2. 3 black cardamom pods
3. 4 ½ tsp whole cloves
4. 3 inch cassia bark
5. ½ a nutmeg
6. 2 blades of mace
7. 3 ½ tsp fennel seeds
8. 1 ¼ tsp caraway seeds (golden shahi jeera)
9. 1 ¼ tsp or 40 nos. cubeb pepper (kabab chini)
10. 1 ¼ tsp white pepper corns
11. ½ tsp black pepper powder
12. ½ tsp Kashmiri red chilli powder
13. 1 dried Kashmiri red chili, whole
14. 10 gm dried bay leaves, whole
15. 65 gm table salt

Flavourings & extracts

16. 2 tsp (10 ml) pandan leaf extract (kewra water)
17. 1 tsp (5 ml) food grade rose water
18. 2 tsp food grade dried rose petals
19. 1 pinch saffron threads
20. 2 pinches saffron yellow powder food colour
22. 4 drops meetha attar

Meats, veg, & carbs

23. 1 kg mutton (10 x 100 gm pieces, biryani cut)
24. 500 gm long grained aged basmati rice
25. 400 gm starchy potatoes (5 x 80 gm potatoes)
26. 100 gm onions
27. 2 ½ inch piece fresh ginger (20 gm)
28. 8-10 medium garlic cloves (20 gm)
29. 1 medium lime
30. 70 gm semi-dried plums (alu bukhara)

Oil & dairy

31. 300 ml vegetable/canola oil
32. 100 gm thick full fat yoghurt
33. 200 ml full fat buffalo milk
34. 40 gm reduced milk solids (khoya)
35. 40 gm buffalo ghee
36. 30 gm butter

Special equipment & materials

1. Spice/coffee grinder
2. Deep frying pan
3. 3 litre pressure cooker
4. 5 litre cooking pot with lid
5. 5 litre heavy-bottomed vessel with lid
6. Large & flat iron griddle or roti tawa
7. 8 inch square muslin cloth & cooking twine
8. A pastry brush
9. Heavy-duty aluminium foil