Calcutta Mutton Biryani

Stages 1-8



Complete biryani making timeline

all components & stages

Stage 1	Stage 2	Stage 3	Stage 4
Make the biryani masala	Make the birista	Marinate the mutton	Fry the potatoes
• Toast spices	Slice onions	Prepare marinade	• Colour & season potatoes
Grind spices	Deep fry onion slices	• Marinate for 8 to 12 hrs	 Shallow fry the potatoes
• Divide into 4 tsp : 2 tsp	• Fry in batches		
	• Divide into 2 equal portions		

Stage 5	Stage 6	Stage 7	Stage 8
Cook the mutton & potatoes	Prep the rice	Mise en place	Assembly & final cook
 Temper spices in butter Arrange components & pressure cook for 30 mins Set aside cooked potatoes Set aside cooked mutton Collect yakhni & weigh out 200 gm 	 Wash rice Soak rice for 30 mins Strain rice 	 Make rice spice bag Make colour infusion Make aroma infusion Crumble khoya Melt ghee + butter De-seed alu bukhara 	Grease & line cooking pot Boil rice water Boil rice till 80% cooked Layer biryani components Cook on 'dum' for 30 mins Rest for 15 mins