Calcutta Mutton Biryani

Stage 8

How to layer biryani
from the bottom-upwards

15. Cover the pot with a **tight-fitting lid**.
14. Cover the pot with 2 layers of **heavy-duty aluminium foil**.
13. Top the whole pot off with the **melted ghee+butter**.
12. Pour over the **aroma infusion**.
11. Pour in the **yakhni** and **lime juice**.
10. Arrange Rice layer 2; **remaining boiled rice**.
9. Pour over the **colour infusion**.
8. Sprinkle the **remaining biryani masala** and **remaining crumbled khoya**.
7. Arrange Rice layer 1; **half the boiled rice**.
6. Evenly sprinkle **half the biryani masala** and **half the crumbled khoya**.
5. Evenly scatter the **dried rose petals**, **birista**, and **alu bukhara**.
4. Arrange a single layer of cooked **potatoes**.
3. Arrange a single layer of cooked **mutton pieces**.
2. Cover the bottom of the pot with a layer of **bay leaves**.
1. Brush the bottom and sides of the pot with **melted ghee+butter**.

ASSEMBLY ORDER