

Coconut Milk Biryani Recipe / Thengai Paal Biryani



Coconut Milk biryani / Thengai paal biryani is a simple, flavorful and delicious one pot meal which involves lesser efforts and with lesser ingredients. At home, we all love one pot meal dishes like pulao or biryani or any variety rice dishes. But of course biryani always top the list. Who doesn't like biryani with coconut milk ? the aroma itself makes us feel hungry, right ? If you want you can add any vegetables

like peas or carrots and customize the recipe. I served it with [potato fry](#) and vathal.

Coming to **coconut milk biryani recipe**, this biryani has a predominant flavor of coconut milk, mildly spiced and with dollop of ghee absolutely it tasted rich and yummy.

This coconut milk biryani comes to my mind if I run out of any vegetables at home. This one pot meal perfectly fit the lunch box .

Check out my other biryani recipes

1. [Mushroom Biryani](#)
2. [Kuska Biryani \(Plain biryani without veggies\)](#)
3. [Vegetable Biryani in cooker](#)
4. [Vegetable Dum Biryani](#)

Ingredients for coconut milk biryani recipe

Preparation Time: 10 mins Cooking Time:15 mins
Serves: 2

- 1 Cup Rice (Basmati or Boiled Rice)
- 3 Tbsp of Ghee
- 2 Cloves
- 1 Cinnamon Stick
- 1 Cardamom
- 1 Bay Leaf
- 1/2 Tsp of Fennel Seeds
- Few Curry Leaves
- 1 Tsp of Ginger Garlic Paste
- 1 Big Red Onion, Chopped
- 4 Green Chilies, Slited
- 10 Mint Leaves
- 2 Cups of Thick Coconut Milk

- Salt to Taste

Method for Thengai paal biryani

- Soak the rice in water for 10 mins for basmathi rice. Wash it in running tap water and keep it aside.
- Heat ghee in a pressure cooker, add cloves, cinnamon, cardamom, bay leaf, curry leaves and fennel seeds, fry it for few secs.
- Add ginger garlic paste, fry it until raw smell vanishes.
- Add chopped onion, fry it until it turns golden brown colour.
- Add green chilies and mint leaves, fry well for few secs.
- Add coconut milk, rice & salt, mix well. Pressure cook it for 3 whistles.
- Open the cooker, fluff it with a fork and switch off the flame.
- Delicious, hot yummy coconut milk biryani is ready to serve.

Tips

- You can use store bought coconut milk or homemade.
- Adjust the number of green chilies according to your taste.
- Ghee adds a nice flavor to the biryani.
- Add your favorite veggies to the biryani.



Thengai Paal Biryani

Tags: [coconut milk biryani recipe](#), [thengai paal biryani](#), [how to make coconut milk biryani recipe](#), [plain biryani with coconut milk](#), [biryani recipes](#), [coconut milk recipes](#), [south indian biryani](#), [easy biryani with coconut milk](#), [thengaipaal](#)

[satham](#), [coconut rice](#).

MUSHROOM BIRYANI / KALAN BIRYANI RECIPE (SOUTH INDIAN STYLE)

EID MUBARAK TO ALL MY MUSLIM FRIENDS !!!!!!!!!!!

Biryani is a muslim recipe earlier but now it is favourite to everyone. Biryani's are always special to me and I am a big mushroom lover too. So I made this Mushroom Biryani, also called kalan biryani in tamil. In this biryani recipe, I have used button mushroom, you can use any variety of mushroom. This mushroom biryani recipe is very easy to make one pot meal, yummy in flavour and delicious in taste. You can make dum biryani with mushroom, since it takes a lot of time, I made this mushroom biryani in pressure cooker..This flavorful and easy mushroom biryani goes well with onion raita or [zucchini raita](#) or [cucumber raita](#). Let us learn how to make mushroom biryani in a simpler way.

Also check my other mushroom recipes in my blog : [Mushroom manchurian](#), [soya chunks mushroom curry](#), [mushroom, cucumber and tomato sandwich](#), [stir fried asparagus with mushroom](#), [vegetarian sandwich with soya crumbles and mushroom](#), [portabella mushroom burger](#), [cream of mushroom soup](#), [quick mushroom rice](#), [black eyed peas with mushroom](#), [sippy kalaan kurma](#), [beans mushroom fry](#), [mushroom spinach gravy](#), [mushroom](#) 65.



Preparation Time : 20 Mins Cooking Time : 25 mins Serves : 4

Mushroom Biryani Recipe – Ingredients

- 2 Packets(400g) of Mushroom
- 1.5 Cups of Basmati Rice
- 1 Bay Leaf

- 2 Tsp of Ginger Garlic Paste
- 1 Green Chilly
- 10 Mint Leaves
- Handful of Coriander Leaves
- 3 Tomatoes, Chopped
- 2 Tbsp of Curd (yogurt)
- 2.5 Tsp of Coriander and Red Chilly Powder Mix
- 1/2 Tsp of Garam Masala Powder
- 3 Tsp of Ghee
- 2 Tsp of Vegetable Oil (Cooking Oil)
- 2 and 1/4 Cup of Water
- Salt to taste

To Grind – 1

- 1 Tsp of Fennel Seeds
- 2 Cloves
- 1 Cardamom
- 1 Small Cinnamon Stick

To Grind – 2

- 2 Handful of Small Onion (Shallots)

Method

- Soak the rice in water for 15 mins. Drain the water. In a pan, add little ghee and roast the rice for few mins and keep it aside.
- Wash and chop the mushroom into pieces. Slit the green chilly and chop the tomatoes.
- In a mixie, first grind all the ingredients listed under " To Grind – 1 " and keep it aside. Secondly, grind the onion and keep it aside.
- In a pressure cooker, add ghee and oil, when it is hot, add ground masala paste, bay leaf, fry this for a minute.

- Add ginger garlic paste, green chilly and ground onion paste, fry this until raw smell vanishes.
- Add mint leaves, coriander leaves and chopped tomatoes, sauté this until it turns soft and mushy.
- Add coriander and red chilly powder mix and garam masala. Fry well.
- Add curd and mushroom, sauté for few mins. Add rice, mix well with masala, add salt and water. Pressure cook for 2 whistles. After pressure releases, fluff the rice with a fork. Do not break the rice while mixing.
- Hot Mushroom rice is ready to serve hot with [cucumber raita](#) or [zucchini raita](#).

Tips

- You can use any variety of mushroom to make this dish.
- Adjust the spicy taste according to your taste.
- Use basmati rice to make biryani, it adds a nice flavor to dish. Always soak the rice before use.
- You can also squeeze some lemon juice at the end after biryani is done.
- You can use coconut milk instead of water.
- Do not break the rice while mixing, as it should be separate and fluffy.
- Don't add turmeric powder for biryani.



Mushroom Biryani Recipe

Technorati Tags: [mushroom biryani](#), [mushroom biryani recipe](#), [kalaan biryani](#), [mushroom recipes](#), [how to make mushroom biryani](#), [how to prepare mushroom biryani](#), [biryani recipe](#), [south indian style biryani](#), [mushroom rice recipe](#), [easy mushroom recipes](#), [rice cooker recipes](#), [how to clean](#)

[mushrooms](#), [south indian mushroom recipes](#), [pressure cooker mushroom biryani](#)

[Kuska Biryani \(Dindugul Style\)](#) | [Plain Biryani Without Vegetables](#)



Kuska is a kind of biryani without any vegetables and it is a popular food in southern part of Tamilnadu. This is my grand ma's recipe, whenever I go to her house in Dindugul, she makes this kuska biryani for me. In this kuska recipe, the long grain rice is cooked in a pressure cooker along with some aromatic spices, mint

leaves, onion, tomato and ginger garlic paste. The outcome of the biryani is just flavorful, spicy and yummy. You can make this easy kуска biryani, if you run out of veggies at home. Best accompaniment for this biryani are some [potato curry](#) or protein rich gravy like [soy chunks mushroom curry](#) and [raita](#).

Preparation Time : 30 mins

Cooking Time : 10 Mins

Makes : 2 Servings

Ingredients for Kuska Biryani (Dindugul Style)

- 1 Cup of Basmati Rice
- 1 Big Red Onion, Finely Chopped
- 2 Tsp of Ginger Garlic Paste
- 4 Green Chilly
- 1 Tsp of Coriander Powder
- 1 Small Tomato, Finely Chopped
- 3/4 Tbsp of Dried Mint Leaves, You can use Fresh Mint Leaves(Handful)
- 1 Tbsp of Coriander Leaves, Finely Chopped
- 1 Cup of Water
- 1/2 Cup of Milk
- Salt to Taste

To Grind

- 2 Cloves
- 1 Inch Cinnamon Stick
- 2 Green Cardamom

To Temper

- 3 Tsp of Oil
- 1 Bay Leaf
- 1 Star Anise
- Pinch of Stone Flower
- 4 Curry Leaves

Other Ingredients

- 1 Tbsp of Coriander Leaves, Chopped
- 2 Tsp of Ghee

Method for Kuska Biryani (Dindugul Style)

- Soak the rice in water for 20 mins. Drain and wash it in tap water. Keep it aside.
- Grind cloves, cinnamon and cardamom in a spice grinder or mixie to a fine powder.
- Finely chop the onion and tomato. Slit the green chillies. Keep it aside.
- Heat oil in a pressure cooker, add bay leaf, stone flower, curry leaves and star anise, fry for a min. In a medium flame, add the ground spice powder, fry it for 30 secs. Add chopped onion and green chilly, fry it for 2 mins until it changes golden brown. Add ginger garlic paste, fry it until the raw smell vanishes. Add tomato, fry it until it turns soft and mushy.
- Now add mint leaves, coriander leaves and coriander powder, fry this for a min. Add rice, fry for another min, add water, milk and salt. Cover and cook it for 2 whistles in a cooker. Turn off the flame, let the pressure releases on its own.
- Open the cooker, add chopped coriander leaves and ghee, give a gentle stir with a fork.
- Hot, yummy kuska is ready to serve with spicy [mushroom gravy](#) and [raita](#).

Tips

- If you don't have stone flower and star anise, just use bay leaf for tempering.
- If you have small onion(shallots), you can use that in place of large onion.
- Increase or decrease the number of green chilly according to your taste.
- You can also use 3 green chillies and 1/2 tsp of red chilly powder to this rice.
- Don't add turmeric powder to kuska.
- Adding ghee after pressure cooking gives a nice taste and flavor to rice.
- You can use jeeraga samba rice in place of basmati rice.
- For basmati rice, the water ratio is 1 : 1.5 Water. You can use coconut milk in place of water or you can use 1 cup of water and 1/2 cup of cow's milk, like I did.



Tags : [biryani](#), [kuska](#), [kuska biryani](#), [how to make kuska](#), [plain biryani](#), [biryani without vegetables and meat](#), [sunday biryani](#), [southindianlunch](#), [indianbiryani](#), [madurai kuska](#), [dindugul kuska](#), [easy biryani](#), [muslim biryani](#), [beeryani recipe](#) [variety rice without veggies](#)