

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](#)

RAVA PONGAL RECIPE / SOOJI PONGAL / EASY PONGAL RECIPE

Rava Pongal Recipe is an easy and simple south Indian breakfast dish. I really love to eat pongal for breakfast but my favourite pongal is venpongal where rice is a main ingredient. But in rava pongal recipe, rava (sooji / semolina) is a main ingredient.. Yesterday I want to try something different for breakfast, so I made rava pongal recipe and it came out super delicious. The main secret behind rava pongal recipe lies on mixing and amount of ghee used. You can even add vegetables to this rava pongal to make it more healthier. This sooji pongal is power packed food because of carbs from rice and protein from moong dal, this makes you feel full, fresh and energetic throughout the day. This is also a perfect bachelors breakfast recipe. Best accompaniment for rava pongal is [sambar](#), [chutney](#) or gosthu. So try this easy and authentic rava pongal for breakfast and enjoy...

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Rava Pongal Recipe

How to make Rava

pongali / Sooji Pongali

Time : 20 Mins

Preparation Time : 15 mins

Serves : 4

Cooking

Ingredients

- 1 Cup of Rava
- 1/4 Cup of Moong Dal
- 1/4 Tsp of Turmeric Powder
- 1 Tsp of Black Pepper
- 1 Tsp of Cumin
- 1/2 Inch Ginger

- 5 Curry Leaves
- 1/4 Tsp of Asafoetida (hing)
- 6 Cashews
- 2 Raisins
- 5 Tsp of Ghee
- 2 Tsp of Oil
- 2 and 1/2 cup of water
- Salt as needed
- Coriander Leaves to garnish

Method

- Pressure cook the dal for 3 whistles by adding 1 cup of water, salt, turmeric powder and oil and keep it aside.
- Heat 1 tsp of ghee, fry cashews and raisins until it turns golden brown. Keep it aside.
- Heat 2 tsp of ghee in a same pan, roast the rava until it changes color and aroma comes. Transfer this to a plate.
- Heat oil and ghee in a heavy bottomed pan, when it is hot, add pepper, cumin, asafoetida, curry leaves, ginger, fry it until nice aroma comes, add water and salt, when it comes to rolling boil, add rava, in a medium low flame, mix gently without any lumps. When rava consistency turns thick and cooked, in this stage, add cooked moong dal, mix well with rava. Let it be in stove for few mins.
- Finally add ghee roasted cashews, rasins and mix well.
- Garnish it with coriander leaves.
- Hot, yummy, ghee flavored rava pongal is ready to serve for breakfast with [sambar](#) or [chutney](#).

Tips

- If you find your pongal is dry, add little more oil or ghee.
- You can even use cracked wheat in place of rava to make cracked wheat pongal.

- You can even roast the moong dal before you pressure cook.

Rava Pongal



Phulka Recipe / How to make soft Phulka on Stovetop (With Video)



I learnt to make soft phulka on stovetop from my sister in law..she makes soft and best phulka. Everyone in my family are a great fan to her phulka. Initially I struggled to make phulka, after

few trials, now I am confidently make phulkas in my own. Coming to the Phulka Recipe, it is an Indian flat bread made from wheat flour, oil, water and salt. Phulka is an hindi word which means to puff. The roti get puffed up when you expose it to direct flame. The main secret behind soft phulka lies on the mixing of the dough and rolling. Here, I added a tsp of flax-seed powder to make phulka more healthier and tasty. If you are in US, you cannot make phulka in electrical coil, in that case, use mesh directly to the coil and make soft phulka. Good accompaniment to soft phulka recipe are [dal](#), [aloo gobi](#), [aloo mutter](#) and [aloo palak](#). So try to make soft and puffing phulka on stove top (gas top) and enjoy it for lunch or dinner.

Preparation Time : 30 Mins **Cooking Time** :30 mins **Serves** :
15 Phulkas

Ingredients for Phulka Recipe

- 1.5 Cups of Whole Wheat Flour
- 2 Tsp of Oil and more for coating the dough
- 3/4 Cup of Warm Water
- 1 Tsp of Flax Seed Powder
- Salt as needed
- Ghee as required (To smear on top)
- Wheat flour for dusting.

Method

- In a mixing bowl, add whole wheat flour (I used ashirvaad atta), salt, flaxseed powder, oil and add water little by little, knead well and form a smooth dough. Add few drops of oil to coat the dough, leave it for 15-20 mins. This relaxes gluten and make the dough soft and easier to roll out.
- Keep the flour for dusting and knead the dough again and make balls out of the dough.
- Preheat the tawa in low flame and keep the ghee bowl

ready.

- Using rolling-pin, make them into round rotis, dusting in the flour when needed.
- In the meantime, turn the stove to medium high flame, lay the roti on it. After few seconds, roti changes colour and bubbles appeared, flip it to other side. Cook it for seconds and place the roti on direct flame using tongs. Roti puffed up like balloon. Remove roti using tongs and place it on a plate and immediately apply ghee on one side. Transfer it to casserole (Hot pack)
- Repeat the same process for rest of the dough.
- Serve hot with your choice of [curry](#), [dal](#) or [gravy](#). Hope this video helps beginners who want to try soft phulka.

Tips

- Warm water helps to make dough soft.
- Always use minimal flour to dust. Otherwise it makes the roti hard.
- Always roll the rotis thin and evenly
- When you transfer the rotis to direct flame, make sure the flame is high and the side does not turn golden brown should face down under direct flame.
- Some people do add milk or curd while kneading the dough, to make soft phulka.

Phulka Recipe



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