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.



Tags: coconut milk biryani recipe, thengai paal biryani, how to make coconut milk biryani recipe, plain biryani with coconut milk, biryanirecipes, coconutmilk recipes, south indian biryani, easy biryani with coconut milk, thengaipaal

sadham, 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.



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

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BETEL LEAVES RICE / VETRILAI SADHAM / HERBAL RICE RECIPE

Betel leaves or paan is the most important item in socio-religious life of Hindus. There won't be any auspicious occasion without betal leaves in India. Also betel leaves is a symbol of freshness and prosperity. According to ayurvedic science, it is used to cure diseases that are caused by air, bile and phlegm. Also it is a best medicine for cold and cough. I and my mom used to chew this betal leaves (Vetrilai) and areca nuts(pakku) when we get affected by cold. Coming to the recipe, betel leaves rice / vetrilai sadham is a one pot meal with lots of health benefits. This betel leaves (vaethalai) rice is very easy to make in a less time, the rice has a distinct flavour and unique taste because of betel leaf, garlic,cumin and pepper. This vetrilai sadham is good for all ages from kids to adults. Also it is perfect to pack this rice for lunch box. So do try this herbal (medicinal) rice recipe at home and let me know how it turned out.

Health Benefits of Betel Leaves

- Good for digestion.
- Natural palate cleanser and a mouth freshener.
- Strengthen teeth and gums.
- It has got diuretic properties.



Preparation Time : 10 Mins **Cooking Time :** 15 mins **Serves :** 1

Ingredients For Betal Leaves Rice

To Grind

- 4 Betal Leaves
- 1/2 Tsp of Cumin
- 1/2 Tsp of Black Pepper

Other Ingredients

- 1 Cup of Cooked Rice
- 10 Small Onion
- 5 Garlic Cloves
- 1/4 Tsp of Turmeric Powder
- Salt to Taste

To Temper

- 1 Tsp of Gingelly Oil

- 1 Tsp of Ghee
- 1 Tsp of Mustard seeds
- 1 Tsp of Urad Dal
- 7 Curry Leaves
- Pinch of Hing (Asafoetida)

Method for betal leaves rice

- Wash the betal leaves. Grind betal leaves, pepper and cumin. Keep it aside.
- Heat a pan with oil and ghee, temper it with the ingredients listed under ” To Temper ” after it sizzles, add onions, garlic cloves and turmeric powder, fry it until it turns golden brown colour. Add ground paste and little water, saute this for 3 mins. Turn off the flame. Add cooked rice and salt, toss well.
- Serve hot with appalam or potato chips.

Tips

- You can also use red chillies while grinding or during tempering for more spicy taste.
- Don’t chose mature betal leaves, use tender ones.


Vetrilai Sadham
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