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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VEGETABLE BIRYANI RECIPE IN COOKER



Love to eat vegetable biryani, but feeling lazy to do on a weekend or busy weekdays, then try this easy vegetable biryani recipe in cooker. As name suggest, this biryani is very easy

to make and is loaded with lots of healthy vegetables and aromatic spices. This is one of my favourite one pot meal which is rich in taste yet simple to make because of the addition of ghee(clarified butter)and milk. You can also make this biryani with an alternate flavor profile by adding coconut milk, but in this preparation I added cows milk.
Making vegetable biryani recipe in pressure cooker is very easy … just temper the spices in ghee , throw some onion, tomatoes, green chillies, all the colourful veggies and salt, saute for few mins, finally add required water and rice and cook until done(pressure cookers might vary) . Hot flavourful vegetable biryani recipe is ready in minutes. It goes well with spicy gravies like aloo palak,korma, cucumber raita or potato chips.

Ingredients For Vegetable Biryani Recipe in cooker

- 1 Cup of Basmati Rice
- 2 Carrots, Finely Chopped
- 15 Beans, Finely Chopped
- 1 Medium Size Potato, Cubed
- 1/4 Cup of Green Peas (Frozen)
- 1 Big Red Onion, Finely Chopped or 2 Mediumsize Red Onion
- 4 Garlic Cloves, Big
- 1 Inch of Ginger
- 3 Green Chillies
- 2 Tomatoes, Finely Chopped
- 1 Tbsp of Curd (Yogurt)
- 7 Mint Leaves
- Handful of Coriander Leaves, Finely Chopped
- 1 Tbsp of Lemon Juice
- Salt to taste
- 1.5 Cups of Milk

To Temper

- 1.5 Tbsp of Ghee

- 2 Cloves
- 1 Cinnamon, Medium Size
- 1 Cardamom
- 1 Bay Leaf

Method

- Soak basmati rice in water for 30 mins, drain and wash the rice in tap water for 2 times. Keep aside.
- Wash and finely chop the vegetables, onion and tomatoes. Slit the green chilies. In a blender, add ginger and garlic and make a ginger garlic paste.
- Take a pressure cooker, heat ghee, when it is hot, add cloves, cardamom, cinnamon, fry for a min. Add chopped red onion, slited green chillies and salt, fry for 2 mins, until onion turns golden brown. Add ginger garlic paste, fry for few mins until raw smell vanishes.
- Add chopped tomato, mint leaves and coriander leaves, saute until tomatoes turns soft and mushy.
- Add carrots, beans, potato and peas, saute this for few mins. Add curd and rice, saute this for few secs.
- Add milk, check the salt. Close the lid and pressure cook it for 2 whistles. Turn off the flame.
- Open the cooker, add lemon juice, mix gently with fork.
- Serve hot with any spicy gravies like aloo palak, korma or cucumber raita and potato chips.



Tips

- You can use small onions instead of large onions.
- Use coconut milk in place of cows milk to get a rich taste.
- If you don’t have whole spices, just add 1 tsp of garam masala.
- Don’t break the rice while mixing.
- If you are weight conscious, add oil in place of ghee.
- If you feel lazy to grind ginger garlic paste, finely chop the ginger and garlic, add it to the oil, saute

well until raw smell vanishes.

- Don’t have pressure cooker, then try biryani in stove top. For that you need a heavy bottomed pan with perfect fitting lid then follow the above recipe and cook in a low flame.
- You can also use nuts to garnish.

Health Benefits of Vegetables and spices

- Vegetables are home for antioxidants.
- Vegetables are packed with soluble and insoluble fibers.
- They are rich in vitamins and minerals.
- Spices like cinnamom has anti microbial property and controls sugar levels.
- Cardamom good for heart burn and increases blood circulation.
- Cloves good for teeth pain, boosts metabolism and immune system.



Tags : Biryani recipe, biryani, easy biryani, vegetable biryani, vegetable biryani recipe, vegetable biryani recipe in pressure cooker, easy vegetable biryani in cooker, vegetable biryani recipe in cooker, how to make vegetable biryani, how to prepare vegetable biryani, foodybuddy recipes, rice varieties, lunch box biryani, pressure cooker biryani.