

prawn biryani malabar muslim style

preparation time: 25 minutes
cooking time: 60 minutes
chilli rating: medium

difficulty level: medium
serves: 4 as part of an
Indian meal

method

Soak rice in enough water to cover. Set aside and do not disturb. Make prawn stock as per blog and let simmer gently.

Soak earthenware pots as per [blog](#).

Marinate prawns in ½ tsp of the turmeric and ½ tsp of the chilli powder and set aside.

Heat oil and butter in a pan, when smoking, add red onions with ½ tsp salt and cook until golden. Remove from oil/butter and set aside.

Keep remaining oil/butter in pan, heat, add ½ tsp salt to prawns, then add ½ cup of the kari leaves and cook until prawns are seared. Remove from oil/butter and set aside.

Keep remaining oil/butter in pan and cook white onions with 1 tablespoon salt till caramelised. Add remaining kari leaves. Fold. Then, one after the other, add garlic, ginger, coriander, garam masala, chilli paste, remaining turmeric and chilli powder and fold, over medium heat, to form a 'masala'.

Add prawns to masala and cook. Add 2 cups prawn stock and remove from heat.

Sprinkle with lemon and coriander. cover and set aside.

In a pot bring about 1 litre water to the boil, add ½ tsp salt. Drain rice as per blog and gradually add to the boiling water, stir and cook till rice is al dente (aprox. 5 mins).

Strain rice and set aside.

Remove earthenware pot from water and layer rice as per [blog](#). Place prawns masala on top of rice and cover prawns with remaining rice.

Cover pot with lid and place in cold oven, then set temperature to 180 C. Cook for about 40 mins. Remove from oven and serve with masala pappadums and coconut chutney as per [blog](#).

ingredients

3 cups polished rice (basmati or sona masoori) (see blog)
750 gms prawns, shelled and deveined
2 cups prawn stock (see blog)
1 tsp turmeric
2 tbs chilli powder
4 tbs oil
2 tbs unsalted butter
2 tbs salt
2 red onions, finely sliced
1 cup kari leaves
2 white onions, finely sliced
2 tbs garlic paste
2 tbs ginger paste
2 tbs freshly ground coriander seeds
1½ tbs biryani garam masala, ground (see Ajoy's tips)
2 tbs green chilli paste
½ cup lemon juice
1 cup chopped coriander
masala pappadums and coconut chutney, to serve (see [blog](#))

Ajoy's tips Click [biryani garam masala](#) for garam masala recipe. Click [Thoughts from Ajoy](#) blog to make prawn stock, cook rice and prepare accompaniments.

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