

Mushroom Biryani - Fragrant Basmati rice cooked with Biryani spices & Button Mushrooms

Ingredients

1 large tomato
1 onion
4 garlic cloves
1 inch piece of ginger
4 green chilies (optional)
handful of coriander leaves
handful of curry leaves
piece of lemon rind (optional)
Salt to taste
(coarsely grind above ingredient in a food processor)
4 tbsp canola oil
2 tbsp biryani spice mix (I used [Shan Biryani spice powder](#))
200g Brown button mushrooms thinly sliced
200g Basmati Rice



Method

Heat oil in a non-stick wok, add ground wet mixture and salt. Cover the lid cook till you see reduction in sauce, its almost dry, and oil starts to separate. Add sliced mushrooms and biryani spices, saute till mushrooms are well coated with spices. Cook for 5 minutes on high heat. Stir occasionally.

Once mushrooms are cooked and starting to brown, add rice stir well with a wooden spoon till rice is coated with spices.

Pour 400ml water, cover the lid, bring to a boil. When water starts to bubble, reduce the heat to medium level, close the lid and cook till rice is cooked and water is fully absorbed.

Turn off heat, open the lid and leave it to dry. Serve with [Raita](#) and Indian pickle.

Note : While rice is cooking do not stir frequently, use a wooden or plastic spoon. Otherwise rice grains may break.