

Panasonic

BIRYANI

RECIPE BOOK



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Easy Vegetable Biryani (Serves 8-10)



Basmathi rice	–	5 cups
Water	–	10 cups
Oil or ghee	–	150 mL
Cloves	–	8-10
Cardamoms	–	8-10
Cinnamon	–	5-6 pieces (2 cm each)
Bay leaves	–	2
Onion	–	500 g, (peeled and thinly sliced)
Ginger-garlic paste	–	2 tbsp
Kashmiri chilli powder	–	4 tsp or to taste
Turmeric powder	–	1 tsp
Green chillies	–	8-10, (minced)
Mint and coriander leaves	–	½ cup each, (chopped)
Carrot	–	250 g, (peeled and diced)
Shelled green peas	–	250 g
Beans	–	250 g, (diced)
Salt	–	to taste

1. Wash the rice well and drain completely. Add 10 cups of water.
2. Pour the oil or ghee in the Pan of the Rice Cooker. Press the Switch to "COOK". When the oil or ghee is hot, add the whole spices and onion. Fry till onions are golden brown. Add ginger-garlic paste and fry till fragrant. Add chilli and turmeric powder, fry for few seconds. Add green chillies, mint and coriander leaves. Add the vegetables and fry for 1 minute.
3. Add the rice with the soaking water and salt to taste. Mix gently and cover the Pan with the Lid. When the biryani is done, the Switch will move to "WARM". Leave without disturbing for 15 minutes. Then gently mix the biryani, and serve hot or leave on "WARM" till time to serve, up to 5 hours.*

Chettinad Kaikari Biryani (Serves 8-10)

Jeeraga Samba rice	–	5 cups
Water	–	10 cups
Ginger	–	4 cm piece
Garlic	–	10 cloves
Green chillies	–	6
Fennel (Saunf)	–	2 tsp
Poppy seeds	–	2 tsp
Oil or Ghee	–	150 mL
Onion	–	500 g, (sliced)
Tomato	–	½ cup, (chopped)
Chilli powder	–	2 tsp
Corriander powder	–	3 tsp
Cumin powder	–	1 tsp
Turmeric powder	–	1 tsp
Mixed vegetables (Carrot, beans, potato, cauliflower)	–	3 cups, (diced)
Mint leaves	–	½ cup, (chopped)
Corriander leaves	–	½ cup, (chopped)
Salt	–	to taste

Fried cashew nuts and raisins to garnish

1. Wash the rice and drain well. Add 10 cups of water.
2. Grind all the ingredients from ginger to poppy seeds together to a paste.
3. Pour the oil or ghee in the Pan of the Rice Cooker. Press the Switch to "COOK". Add onion and fry till golden brown. Add tomato and fry till it turns pulpy. Add the ground paste and fry till fragrant. Add all the powders, vegetables, coriander and mint leaves. Fry for 1 minute.
4. Add the rice with the soaking water. Add salt, mix gently and cover the Pan with the Lid. When the biryani is done, the Switch will move to "WARM". Leave without disturbing for 15 minutes. Then gently mix the biryani and serve hot, garnished with cashew nuts and raisins or leave on "WARM" till time to serve, up to 5 hours.



Kerala Vegetable Biryani (Serves 8-10)

Basmathi rice	–	5 cups
Water	–	5 cups
Coconut milk	–	5 cups
Oil or ghee	–	150 mL
Cloves	–	8-10
Cardamoms	–	8-10
Cinnamon	–	5-6 pieces, (2 cm each)
Bay leaves	–	2
Onion	–	500 g, (peeled and thinly sliced)
Ginger	–	1 ½ tbsp, (minced)
Garlic	–	1 ½ tbsp, (minced)
Green chillies	–	15-20, (minced)
Carrot	–	250 g, (peeled and diced)
Shelled green peas	–	250 g, (chopped)
Potato	–	250 g, (diced)
Salt	–	to taste
Fried cashew nuts, raisins and Coriander leaves to garnish		



1. Wash the rice well and drain completely. Add 5 cups of water and 5 cups of coconut milk.
2. Pour the oil or ghee in the Pan of the Rice Cooker. Press the Switch to "COOK". When the oil or ghee is hot, add the whole spices and onion. Fry till onions are golden brown. Add ginger and garlic and fry till fragrant. Add green chillies and fry for few seconds. Add all the vegetables fry for 1 minute.
3. Add rice with the soaking water, coconut milk and salt to taste. Mix gently and cover the Pan with the Lid. When the biryani is done, the Switch will move to "WARM". Leave without disturbing for 15 minutes. Then gently mix the biryani and serve hot, garnished with cashew nuts, raisins and coriander leaves or leave on "WARM" till time to serve, up to 5 hours.*

Exotic Fruit Nut pulao (Serves 8-10)



Basmathi rice	–	5 cups
Water	–	8 cups
Fresh Orange juice	–	2 cups
Ghee or oil	–	$\frac{3}{4}$ cup
Shajeera	–	1 tsp
Cloves	–	8-10
Cinnamon	–	6-8 pieces
Cardamom	–	8-10 pieces
Mace	–	few blades
Cashew nuts	–	$\frac{1}{2}$ cup, (roughly chopped)
Almonds	–	$\frac{1}{2}$ cup, (roughly chopped)
Raisins	–	$\frac{1}{2}$ cup
Onion	–	500 g, (thinly sliced)
Kashmiri chilli powder	–	1 $\frac{1}{2}$ Tbsp
Mint leaves	–	$\frac{1}{2}$ cup, (chopped)
Salt	–	to taste
Tinned pineapple	–	5 slices
Red apple	–	2, chopped (do not peel)
Green apple	–	2, chopped (do not peel)

1. Wash the rice and drain well. Add 8 cups of water and the orange juice.
2. Pour the ghee or oil in the Pan of the Rice Cooker. Press the Switch to "COOK". When the oil or ghee is hot, add all the whole spices. Add the nuts, fry for 1 minute. Add raisins, fry for few seconds. Add the onions and fry till they turn golden brown. Add chilli powder and mint leaves. Fry for few seconds. Add the rice with the soaking liquid. Add salt to taste. Mix gently and cover the Pan with the Lid. When $\frac{3}{4}$ of the water is absorbed, scatter the fruits on top of the rice and replace the Lid. When the pulao is done, the Switch will move to "WARM". Leave without disturbing for 15 minutes. Then Switch off Rice Cooker and mix the pulao lightly and serve hot.

Thahiri (Serves 8-10)

Basmathi rice	-	5 cups
Ingredients for vegetable layer		
Oil	-	150 mL
Shelled green peas	-	1 cup
Peeled and diced potatoes	-	2 cups
Brinjals	-	1 cup, (slit into quarters)
Cauliflower	-	1 cup, (cut into large pieces)
Shajeera	-	1 tsp
Onion	-	500 g, (thinly sliced)
Ginger-grlic paste	-	2 tbsp
Green chillies	-	8-10, (chopped)
Turmeric powder	-	1 tsp
Garam masala powder	-	1 tsp
Curds	-	1 cup
Ingredients for rice layer		
Cloves, cinnamon, cardamom	-	8 each
Melted ghee	-	2 tbsp
Corriander leaves	-	½ cup, (chopped)
Mint leaves	-	½ cup, (chopped)
Lime juice	-	4 tbsp
Salt	-	to taste



1. Wash the rice, drain and add ½ cup of water. Mix gently.
2. Pour the oil in the Pan of the Rice Cooker. Press the Switch to "COOK". When the oil is hot, add the peas, fry till it is half cooked. Drain and transfer to a bowl. Repeat with remaining vegetables, frying each of them separately. Add shajeera to the remaining oil in the Pan. Fry for few seconds. Add the onion and fry till golden brown. Add ginger and garlic, fry till fragrant. Add green chillies, chilli powder and garam masala. Add the fried vegetables and curds. Cook stirring till almost dry. Switch off the Rice Cooker and transfer the vegetable mixture into a bowl.
3. Place the Cooking Plate in the Pan. Spread ½ the rice on it. Scatter ½ the whole spices over it. Spread the vegetable mixture over the rice. Add the remaining rice and remaining whole spices. Dissolve the salt in 9 cups of water. Add to the Pan. Cover with the Lid and Switch on the Rice Cooker. Press the switch to "COOK". When the Switch moves to "WARM", pour the melted ghee over the rice. Sprinkle the coriander and mint leaves and lime juice. Leave without disturbing for 20 minutes. Then stir the rice gently and serve hot or leave to "WARM" till time to serve, upto 5 hours.

Kashmiri Vegetable Biryani (Serves 8-10)

(no onion or Garlic)

Basmathi rice	-	5 cups
Shelled green peas	-	1 cup
Carrot	-	1 cup, (diced)
Potato	-	1 cup, (diced)
Cauliflower	-	1 ½ cup, (cut into big pieces)
Oil or ghee	-	150 mL
Shajeera	-	2 tsp
Cinnamon	-	4 pieces, (3 cm each)
Green cardamom	-	6
Black cardamom	-	4
Mace	-	2-3 blades
Fennel powder	-	3 tsp
Dry ginger powder	-	2 tsp
Kashmiri chilli powder	-	3 tsp or to taste
Asafetida powder	-	½ tsp
Kashmiri garam masala powder	-	2 tsp
Curds	-	125 mL
Salt	-	to taste
Saffron	-	¼ tsp, (soaked in ¼ cup of hot milk)
Mint leaves	-	½ cup, (chopped)
Corriander leaves	-	½ cup, (chopped)



Fried cashew nuts, almonds and raisins to garnish

1. Wash the rice and drain. Add ½ cup of water, mix gently.
2. Pour the oil or ghee in the Pan of the Rice Cooker. Press the Switch to "COOK". When the oil is hot, add all the whole spices. Fry for few seconds. Add all the vegetables and fry for 3-5 minutes. Add all the powders, fry for 1 minute. Add curds, salt and ½ cup of water. Let it cook till almost dry. Switch off the Rice Cooker and transfer the vegetable mixture into a bowl.
3. Place the Cooking Plate in the Pan of the Rice Cooker. Spread ½ the rice on it. Sprinkle ½ the saffron milk over it and scatter ½ the mint and coriander leaves. Spread the vegetable mixture on the rice. Cover with the remaining rice. Sprinkle remaining saffron milk, mint and coriander leaves on top. Dissolve 3 tsp (or to taste) salt in 9 cups of water and add into the Pan. Cover with the Lid. Switch on the Rice Cooker and press the Switch to "COOK". When the Switch moves to "WARM" leave without disturbing for 20-30 minutes. Stir gently and serve the biryani hot, garnished with fried cashew nuts, almonds and raisins or leave to "WARM" till time to serve, up to 5 hours.

Nasi Lemak (Serves 8-10)

Long grain rice	–	5 cups
Thick coconut milk	–	3 cups
Water	–	5 cups
Ginger slices	–	4-6
Pandan leaves	–	2, (tied in a knot)
Salt	–	to taste
Fried IkanBilis to garnish		



1. Wash the rice and drain.
2. Place the Cooking Plate in the Pan of the Rice Cooker. Add the rice, coconut milk, water, ginger and pandan leaves. Add salt to taste. Mix gently and cover the Pan with the Lid. Press the Switch to "COOK". When the Switch moves to "WARM", leave without disturbing for 15-20 minutes. Then mix the rice gently and serve hot garnished with IkanBilis or leave to remain hot till time to serve, up to 5 hours.

Sunday Brunch Chicken Biryani (Serves 8-10)

Chicken pieces	–	1 kg
Curds	–	1 cup
Ginger-garlic paste	–	2 tbsp
Kashmiri chilli powder	–	1 tbsp
Garam masala powder	–	2 tsp
Salt	–	to taste
Basmathi rice	–	5 cups
Water	–	10 cups
Ghee or oil	–	¾ cup
Cloves	–	6-8
Cinnamon	–	6 pieces
Cardamom	–	6-8
Star anise	–	2
Bay leaves	–	2
Onion	–	500 g, (thinly sliced)
Kashmiri chilli powder	–	1 tbsp



Coriander powder	–	1 tbsp
Cumin powder	–	1 tsp
Mint leaves	–	½ cup, (chopped)
Corriander leaves	–	½ cup, (chopped)
Green chillies	–	2 tbsp, (chopped)
Salt	–	to taste
Turmeric powder	–	2 tsp

Fried onion sliced boiled eggs to garnish

1. Wash the chicken pieces, drain and squeeze out all the water. Add curds, ginger-garlic paste, chilli powder, and garam masala powder and salt. Marinate for 2 hours or longer in refrigerator.
2. Wash the rice and drain well. Add 10 cups of water.
3. Pour the ghee or oil in the Pan of the Rice Cooker. Press the Switch to "COOK". When the oil or ghee is hot, Add all the whole spices and bay leaves. Add onion and fry till it turns golden brown. Add the chicken with the marinade. Fry till all the liquid is absorbed and the chicken is $\frac{3}{4}$ cooked. Add chilli powder, coriander powder and cumin powder. Fry for 1 minute. Add mint and coriander leaves and green chillies, fry for few seconds.
4. Add the rice with the soaking water. Add salt and turmeric powder. Mix gently and cover the Pan with the Lid. When the biryani is done, the Switch will move to "WARM". Leave without disturbing for 15 minutes. Then gently mix the biryani and serve hot, garnished with fried onion and boiled egg slices or leave on "WARM" till time to serve, up to 5 hours.*

Mughlai Chicken Biryani (Serves 8-10)

Curds	–	2 cups
Ginger	–	2 tbsp, (minced)
Garlic	–	2 tbsp, (minced)
Green chillies	–	2 tbsp, (minced)
Mint leaves	–	½ cup, (chopped)
Corriander leaves	–	½ cup, (chopped)
Cloved, cardamom and cinnamon	–	4 each, (powdered together)
Chicken pieces	–	1 kg
Salt	–	to taste



Rice	–	5 cups
Cashew nuts	–	3 tbsp
Poppy seeds	–	3 tbsp
Oil or ghee	–	150 mL
Onion	–	350 g, (thinly sliced)
Kasmiri chilli powder	–	2 tsp
Cloves	–	6
Cardamom	–	6
Cinnamon	–	6 pieces
Bay leaves	–	2
Star anise	–	2
Deep fried onion	–	6 tbsp
Water	–	9 cups
Salt	–	3 tsp or to taste
Melted ghee	–	1 tbsp
Saffron	–	½ tsp, (soaked in 1/3 cup of hot milk)

1. Line a strainer with thin muslin and pour the curds in it. Let it drain till 1 cup of thick curds is left in the strainer. Transfer the drained curds into a bowl and beat till smooth. Add all the ingredients from ginger to salt in it. Wash the chicken pieces and squeeze dry. Add them into the curd mixture, mix well and marinate for 1 hour.
2. Grind cashew nuts and poppy seeds together to a smooth paste.
3. Wash the rice, drain, add ½ cup of water, mix lightly.
4. Pour the oil or ghee in the Pan of the Rice Cooker. Add the onion and fry till golden brown. Add the cashew nut –poppy seed paste and chilli powder. Fry for 30 seconds. Add the chicken with the marinade. Cook stirrin frequently till most of the liquid is absorbed. Switch off the Rice cooker and transfer the chicken mixture into a bowl.
5. Place the Cooking Plate in the Pan. Spread ½ the rice over it. Scatter ½ the whole spices and bay leaves over the rice. Add the chicken mixture and spread evenly. Add the remaining rice and scatter the remaining spices and 2 tbsp of fried onion. Dissolve 3 tsp (or to taste) salt in 9 cups of water and add into the Pan. Cover with the Lid and Switch on the Rice Cooker.
6. When the Switch moves to "WARM" drizzle the melted ghee and sprinkle the saffron milk on top of the rice. Scatter the remaining fried onion. Replace the Lid and leave without disturbing for 20-30 minutes. (This will give the dum effect) Then mix the biryani gently and serve garnished with fried cashew nuts and raisins and boiled eggs or leave to remain "WARM" till time to serve, up to 5 hours.

Singapore Chicken Rice *(Serves 8-10)*

(Hainanese chicken rice)



Long grain white rice	–	7 cups
Peanut oil/ chicken fat	–	200 mL
Garlic	–	3 tbsp, (minced)
Ginger	–	3 tbsp, (minced)
Pandan leaves	–	2, (tied into a knot)
Chicken stock	–	12 cups
Salt	–	to taste

Accompaniments:

*Gently poached chicken slices, cucumber slices, soya sauce, ginger sauce and chilli sauce

1. Wash the rice and drain.
2. Pour the oil or chicken fat in the Pan of the Rice Cooker. Press the Switch to "COOK". When the oil is hot, add garlic and ginger and fry till fragrant. Add the rice, chicken stock, pandan leaves and salt. When the rice is done, the Switch will move to "WARM". Leave without disturbing for 15-20 minutes. Then gently stir to fluff it and serve hot with accompaniments or leave to "WARM" till time to serve, upto 5 hours.

* **Note:** The Rice Cooker can be effectively used for preparing the poached chicken before making the chicken rice:

Stuff the cavities of two full chickens with ginger-garlic paste and soya sauce. Pour enough water in the Pan to come up to $\frac{3}{4}$ its level. Add some shaoxing, salt and chopped spring onion. Press the Switch to "COOK". When the water begins to boil manually push the Switch to "WARM". Add the chicken into the water and replace the Lid. After 45 minutes, press the Switch to "COOK" again and push it to "WARM" when water begins to boil. Leave till chicken is cooked. Lift the chicken out and discard the cooking liquid. Rub the chicken with some Soya sauce, sesame oil and salt. Cool to room temperature and slice the chicken meat.

Middle Eastern Chicken Biryani

(Serves 8-10)

Basmathi rice	-	5 cups
Oil	-	150 mL
Onion	-	1 cup, (chopped)
Garlic	-	4 tbsp, (chopped)
Green chillies	-	3-4 tbsp, (chopped)
Curry powder	-	2 tbsp
Turmeric powder	-	2 tsp
Chicken pieces	-	1 ½ kg
Parsely	-	4 tbsp, (chopped)
Chicken stock	-	10 cups
Salt	-	to taste
Saffron	-	1 tsp, (soaked in ¼ cup of hot water)
Rose water	-	2 tbsp
Fried onion slices	-	to garnish



1. Wash the rice, drain and reserve. Pour the oil in the Pan of the Rice Cooker. Press the Switch to "COOK". When the oil is hot, add onion and fry till golden brown. Add garlic and fry till fragrant. Add green chillies, curry powder and turmeric powder. Fry for few seconds. Add chicken pieces and salt. Fry till the chicken is browned, and $\frac{3}{4}$ cooked. Add parsley and mix well.
2. Add the rice and chicken stock and cover with the Lid. When the Switch moves to "WARM", leave without disturbing for 20-30 minutes. Then mix the biryani gently and serve hot with fried onion or leave to "WARM" till time to serve, up to 5 hours*.

Kheema Biryani *(Serves 8-10)*

Minced mutton	–	750 g
Curds	–	1 cup
Basmathi rice	–	5 cups
Water	–	10 cups
Ginger	–	1 ½ tbsp, (chopped)
Garlic	–	1 ½ tbsp, (chopped)
Green chillies	–	8-10
Poppy seeds	–	1 ½ tbsp
Fennel	–	1 tbsp
Cloves	–	8
Cardamoms	–	8
Cinnamon	–	4 pieces, (3 cm each)
Kashmiri chilli powder	–	1 tbsp
Ghee or oil	–	¾ cup
Shajeera	–	1 tsp
Bay leaves	–	2
Onion	–	500 g, (sliced thinly)
Mint leaves	–	½ cup, (chopped)
Corriander leaves	–	½ cup, (chopped)
Salt	–	to taste
Turmeric powder	–	2 tsp
Hard boiled eggs	–	6, (peeled and chopped)



1. Wash the minced mutton and squeeze dry. Add curds and salt to taste. Marinate for 1 hour. Wash the rice and drain well. Add 10 cups of water.
2. Grind all the ingredients from ginger to chilli powder to a smooth paste. (For best results use **Panasonic Mixer Grinder**)
3. Add the oil or ghee to the Pan of the Rice Cooker. Press the Switch to "COOK". When the oil or ghee is hot, add shajeera and bay leaves. Add onion and fry till it is golden brown. Add the masala paste and fry till fragrant. Add the minced mutton along with the curds. Fry till all the liquid is absorbed. Add mint and coriander leaves, fry for few seconds.
4. Add the rice with the soaking water. Add salt and turmeric powder. Mix gently and cover the Pan with the Lid. When the biryani is done, the Switch will move to "WARM". Leave without disturbing for 15 minutes. Then gently mix the biryani and serve hot, garnished with chopped boiled eggs or leave on "WARM" till time to serve, up to 5 hours.*

Mutton Dum Biryani *(Serves 8-10)*

Ingredients for mutton layer

Mutton pieces	–	1 kg
Water	–	7 cups
Onion	–	1, (cut into quarters)
Garlic	–	4 cloves, (peeled)
Pepper corns	–	½ tsp
Salt	–	1 tsp
Grated coconut	–	1 cup
Cashew nuts	–	4 tbsp
Poppy seeds	–	1 tbsp
Fennel	–	1 tbsp
Oil or ghee	–	150 mL
Cloves	–	6
Cinnamon	–	4 pieces
Cardamoms	–	6
Bay leaves	–	2
Onion	–	350 g, (sliced)
Ginger-garlic paste	–	3 tbsp
Green chillies	–	2 tbsp, (chopped)
Tomato	–	350 g, (chopped)
Kashmiri chilli powder	–	1 ½ tbsp, or to taste
Corriander powder	–	1 tbsp
Mint leaves	–	½ cup, (chopped)
Corriander leaves	–	½ cup, (chopped)
Salt	–	to taste

Ingredients for rice layer

Basmathi rice	–	5 cups
Cloves	–	4
Cardamom	–	4
Cinnamon	–	4 pieces
Star anise	–	2
Deep fried onion slices	–	4 tbsp



Ingredients for dum

Saffron	–	½ tsp, soaked in 1/3 cup of hot milk
Ghee	–	1 tbsp
Deep fried onion	–	2 tbsp
Mint leaves	–	2 tbsp, (chopped)
Corriander leaves	–	2 tbsp, (chopped)

Ingredients for garnish

Boiled eggs, fried cashew nuts and raisins

1. Cook mutton with 7 cups of water, quartered onion, garlic cloves, pepper corns and 1 tsp salt. Strain and reserve the stock. Discard the onion, garlic and pepper corns from mutton pieces.
2. Wash the rice well. Drain and add ½ cup of water, mix gently.
3. To proceed with the mutton layer, grind coconut with cashew nuts, poppy seeds and fennel to a smooth paste. Pour the ghee or oil in the Pan of the Rice Cooker. Press the Switch to "COOK". When the oil or ghee is hot, add cloves, cinnamon, cardamom and bay leaves. Fry for few seconds. Add sliced onion and fry till golden brown. Add ginger-garlic paste, fry till fragrant. Add green chillies, fry for few seconds. Add tomato, fry till pulpy. Add Chilli and coriander powders, fry for few seconds. Add mutton, ground paste and salt to taste. Fry for a couple of minutes. Add mint and coriander leaves. Mix well. Switch off the Rice Cooker and transfer the contents into a bowl.
4. Place the Cooking Plate in the Pan. Spread ½ the rice on the Cooking Plate. Scatter ½ the cloves, cinnamon, cardamom and star anise on it. Scatter ½ the fried onion over it. Add the mutton mixture over it and spread gently. Cover the mutton mixture with remaining rice. Scatter remaining cloves, cinnamon, cardamom, star anise and fried onion over it.
5. Measure the stock and add enough water to make it 9 cups. Add 3 tsp (or to taste) salt to it and stir well. Pour the stock over the rice in the Pan. Switch on the Rice Cooker and press the Switch to "COOK". Cover the Pan with the Lid. When the Switch moves to "WARM", drizzle 1tbsp of ghee over the rice. Sprinkle the saffron milk over it. Scatter the fried onion, mint and coriander leaves on top. Replace the Lid and leave without disturbing for ½ hour (this will give the dum effect). Then gently stir the rice and serve hot garnished with boiled eggs, cashew nuts and raisins, or leave on "WARM" till time to serve, up to 5 hours.

Kabsah *(Serves 8-10)*

Mutton pieces	-	1 kg
Cardamom	-	10
Cloves	-	10
Cinnamon	-	6-8 pieces
Bay leaves	-	2
Ginger	-	3 cm, (sliced)
Garlic	-	6 flakes
Onion	-	2, (cut into quarters)
Salt	-	to taste
Basmathi rice	-	5 cups

Seasoning

Oil	-	150 mL
Garlic	-	1 tbsp, (minced)
Onion	-	2 cups, (sliced)
Red capsicums	-	3, (sliced)
Green capsicums	-	3, (sliced)
Green chilies	-	2 tbsp, (minced)
Turmeric powder	-	1 tsp
Tomatoes	-	1 ½ cup, (chopped)



1. Cook the mutton with all the ingredients from cardamom to salt with 9 cups of water. Strain and reserve the stock. Pick out the meat pieces and reserve.
2. Wash the rice, drain and add ½ cup of water. Mix gently.
3. Pour the oil in the Pan of the Rice Cooker. Press the Switch to "COOK". When the oil is hot , fry garlic and onion till fragrant. Add meat pieces, capsicums, green chilies, turmeric and salt. Stir well. Add tomatoes and fry till tomatoes are pulpy. Taste and add salt if needed. Switch off the Rice Cooker and transfer the mutton mixture into a bowl.
4. Place the Cooking Plate in the Pan. Spread ½ the rice over it. Spread the mutton mixture over the rice. Add remaining rice. Measure the mutton stock and add water if necessary to make it 9 cups. Taste and add salt if needed. Cover with the Lid and Switch on the Rice Cooker. Press the Switch to "COOK". When the Switch moves to "WARM" leave without disturbing for 20-30 minutes. Then stir the Kabsa gently and serve hot and leave to "WARM" till time to serve, up to 5 hours.

Srilankan Mutton Biryani *(Serves 8-10)*

Section A

Mutton pieces	-	750 g
Vinegar	-	1 ½ tbsp
Salt	-	1 tsp
Corriander seeds	-	1 tbsp
Cumin seeds	-	1 tbsp
Black pepper corns	-	1 tsp
Curry leaves	-	few
Cardamoms	-	6
Cloves	-	4



Section B

Ghee	-	100 mL
Rampe leaves	-	2 pieces
Curry leaves	-	few
Onion	-	1 cup, (sliced)
Cardamom, cloves, cinnamon	-	6 each, (powdered together)

Section C

Basmathi rice	-	4 cups
Coconut milk	-	2 cups
Salt	-	2 tsp or to taste
Butter	-	1 tbsp

Garnish

Fried cashew nuts and raisins, boiled eggs and potato wafers

1. Mix the mutton pieces with vinegar and salt. Roast rest of the ingredients in section A and grind together to a fine powder. Add to the mutton and leave aside for 30 minutes. Add 6 cups of water and cook till mutton is soft. Drain and reserve the stock.
2. Pour the ghee from section B into the Cooking Pan of the Rice Cooker. Press the Switch to "COOK". When the ghee is hot, Add rampe leaf pieces and curry leaves. Add onion slices and fry till golden brown. Add the mutton pieces, powdered spices and salt to taste. Fry for 2 minutes. Switch off the Rice Cooker and transfer the contents of the Pan into a bowl.
3. Wash the rice and drain. Place the Cooking Plate in the Pan and spread ½ the rice over it. Cover the rice with the meat mixture. Spread the remaining rice over it. Mix the mutton stock with coconut milk. Measure and add water if needed, to make it 8 cups. Add salt, mix well and pour it into the Pan. Cover with the Lid and switch on the Rice Cooker. Press the Switch to "COOK". When the biryani is done, the Switch will move to "WARM". Dot the rice with butter and replace the Lid. Leave without disturbing for 20 minutes. Then stir the rice gently and serve hot, garnished with fried cashew nuts and raisins and hard boiled eggs and potato wafers. Or leave to keep warm till time to serve, up to 5 hours.

Fish Biryani (Serves 8-10)

Fish fillets	-	1 kg
Chilli powder	-	2 tbsp or to taste
Turmeric powder	-	2 tsp
Garam masala powder	-	2 tsp
Salt	-	to taste
Basmati rice	-	5 cups
Water	-	6 cups
Coconut milk	-	3 ½ cups
Tomato puree	-	½ cup
Cloves	-	8-10
Cinnamon	-	6 pieces, (3 cm each)
Black pepper corns	-	2 tsp, (crushed)
Fennel	-	2 tsp, (crushed)
Onion	-	500 g, (thinly sliced)
Ginger	-	2 tbsp, (minced)
Garlic	-	2 tbsp, (minced)
Kashmiri chilli powder	-	1 tbsp
Corriander powder	-	1 tbsp
Salt	-	to taste

Chopped Coriander leaves to garnish



1. Wash the fish fillets and drain well. Cut them into 4 cm pieces. Mix together the chilli powder, turmeric powder, garam masala powder and salt and toss the fish in this mixture. Leave aside for 15 minutes. Wash the rice, drain well and add the water, coconut milk and tomato puree. Leave aside to soak.
2. Heat oil for deep frying and fry the fish pieces, till just cooked. (avoid over cooking). Drain from oil and reserve.
3. Take ¾ cup of oil in which the fish was fried and pour it in the Pan of the Rice Cooker. Press the Switch to "COOK". When the oil is hot, add cloves, cinnamon, pepper and fennel. Fry for 1 minute. Add onion and fry till golden brown. Add ginger and garlic and fry till fragrant. Add chilli and coriander powder. Fry for few seconds.
4. Add the rice with the soaking liquid and salt to taste. Mix gently and cover the Pan with the Lid. When ¾ of the liquid is absorbed, place the fried fish on top of the rice and replace the Lid. When the biryani is done, the Switch will move to "WARM". Leave without disturbing for 15 minutes. Mix the biryani gently and serve hot garnished with chopped coriander leaves or leave on "WARM" till time to serve, up to 5 hours.*

Prawn Biryani (Serves 8-10)

Basmathi rice	–	5 cups
Green chillies	–	12-15 pieces
Garlic	–	2 tbsp, (chopped)
Ginger	–	2 tbsp, (chopped)
Kashmiri chilli powder	–	2 tsp
Mint leaves	–	1 cup (chopped)
Corriander leaves	–	1 cup, (chopped)
Oil	–	150 mL
Onion	–	500 g, (sliced thinly)
Tomato	–	350 g, (chopped)
Prawns	–	1 kg, (cleaned and shelled)
Salt	–	to taste
Cloves	–	8
Cardamom	–	8
Cinnamon	–	6 pieces
Turmeric powder	–	1 tsp
Salt	–	to taste



1. Wash the rice and drain. Add ½ cup of water, mix gently.
2. Grind all the ingredients from green chillies to coriander leaves together to a paste. Pour the oil in the Pan of the Rice Cooker. Press the Switch to "COOK" When the oil is hot, add the onion and fry till golden brown. Drain from oil and reserve.
3. Add the ground paste to the remaining oil in the Pan. Fry till fragrant. Add tomatoes and fry till pulpy. Add prawns and salt. Fry till the prawns curl. Switch off the Rice Cooker and transfer the prawn mixture into a bowl.
4. Place the Cooking Plate in the Pan of the Rice Cooker. Spread ½ the rice over it. Scatter ½ the cloves, cardamom, cinnamon and reserved onion on it. Spread the prawn mixture over the rice. Add the remaining rice, whole spices and onion over the rice.
5. Take 9 ½ cups of water and add salt to taste and turmeric powder in it. Pour it into the Pan. Switch on the Rice Cooker and cover the Pan with the Lid. Press the Switch to "COOK". When the biryani is done, the Switch will move to "WARM". Leave without disturbing for 20-30 minutes. Then mix it gently and serve hot, or leave to keep warm till time to serve, up to 5 hours.

Machbuss Rubaian *(Serves 10-12)*

(Arabic shrimp rice)

Basmathi rice	–	4 cups
Water	–	7 cups
Oil	–	150 mL
Cloves	–	6
Onions	–	4, medium size, (thinly sliced)
Ginger	–	1 tbsp, (minced)
Garlic	–	1 tbsp, (minced)
Arabic spice mix	–	4 tsp
Dried black lime	–	2, (pricked with fork)
Tomato	–	1 cup, (chopped)
Turmeric powder	–	1 ½ tsp
Shrimps	–	1 ½ kg, (cleaned)
Salt	–	to taste
Parsley	–	½ cup, (chopped)
Coriander leaves	–	½ cup, (chopped)



1. Wash the rice, drian and add 7 cups of water.
2. Pour the oil in the Pan of the Rice Cooker. Press the Switch to "COOK". When the oil is hot, add cloves. Fry for few seconds. Add onion and fry till golden brown. Add ginger and garlic, fry till fragrant. Add the spice mix, the lime and tomato. Fry till tomato is soft. Add the prawn and salt to taste. Mix well and cover the Pan with the Lid. Let the shrimps cook for 5 minutes. Switch off the Rice Cooker and transfer the shrimp mixture into a bowl.
3. Place the Cooking Plate in the Pan of the Rice Cooker. Add the rice with the soaking water. Add salt to taste. Cover the Pan with the Lid and press the Switch to "COOK". When ½ the water in the Pan is absorbed, top the rice with the shrimp mixture. Replace the Lid. When the Switch moves to "WARM", leave without disturbing for 20-30 minutes. Then mix the rice gently and serve garnished with parsley and corriander leaves, or leave to remain hot till time to serve, up to 5 hours.





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