


~World Dishes Contest in SHIMADAI 2020~

Application Form

Nickname or Team Name		Sharafath/Bangladesh			
A dish using creativity <small>Feel free to show your ideas with illustrations, photos, etc.</small>					
Name of Dish : Chicken Biryani			Promoting points (Why did you choose the ingredients, story behind the dish, etc.) :		
			Biryani is a familiar traditional Bangladeshi dish. This recipe is made from boiled basmati rice, chicken and other healthy ingredients & spices. It's colorful appearance, rich garnishing, great aroma, spice taste makes it more tempting. Tasty masala and juicy chicken its make the flavorful dishes. Biryani test is fully different from other dishes. I think most of people in here are don't know about the biriyani and its test that's why I want to introduce the biriyani. Actually, I often eat Biryani here . In my country most of people eat biryani at occasionally, like family parties, birthday parties, and marriage ceremonies. Here I'll share how to cook this delicious recipe by using given ingredients.		
			<small>※Feel free to show your ideas with illustrations, photos, etc.</small>		
List of ingredients (for 2 people) <small>※Use ingredients with a reasonable price that you can buy in Japan</small>	Ingredients	Amount	Ingredients	Amount	
	Basmati Rice	500 g	Red chili powder	1/4 teaspoon	
	Chicken	500 g	Cumin & Turmeric powder	1+1	
	Garam Masala & Bay leaf	As desired	Ginger and Garlic pest	1+1 tablespoon	
	Onion	1 cup	Yogurt & etc.	1 Cup & as desired	
Recipe	① Soak basmati rice in the water for 30 minutes		⑦ Then add chicken pieces, salt and mix well and cook 10/15 minutes		
	② Then wash and boil with 15 cups of water in a large cooking pot. Now add cinnamon stick, green cardamom, black cardamom, cloves, black pepper, bay leaf, salt and oil. Cook until rice is 50% done.		⑧ Then add yogurt and cook for 5 minutes then add 2 cups hot water and cook 10/15 minutes. After 15 minutes remove the pan and keep it aside.		
	③ Then remove from heat and drain the water with a sieve and keep it aside.		⑨ Now heat a cooking pot with one tablespoon oil and pour half of cooked rice and make a layer with rice, then pour cooked chicken on the top of the first rice layer.		
	④ Heat oil in a pan and add sliced onion and fry until it turns golden		⑩ Then make second layer with rice.		
	⑤ Then add ginger-garlic paste and fry for 5 minutes		⑪ Then add 4/5 tablespoon ghee on the top of rice. Now cover & seal the cooking pot with foil paper and cook on the low heat for 10- 15 minutes.		
	⑥ Then add garam masala powder, red chili powder, cumin & turmeric powder, cinnamon stick, green cardamom, black cardamom, cloves, black pepper. Then add 4 teaspoon water and fry until the aroma release from the spices.		⑫ Now it is ready to serve.		