

Egg Biryani



Serves: 2 people

User Rating: ★★★★★

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Learn the secrets of a restaurant quality egg biryani, with this recipe from [Babu Ji's](#) in Melbourne. We asked the team to share with us their secrets to the perfect egg biryani, and they were happy to divulge the many spices added to this meal to help you celebrate the humble egg at home with us. Biryani is a popular dish through the Indian subcontinent and tastes delicious in this vegetarian recipe from Babu Ji's.





Ingredients

- 5 eggs
- 2 cups basmati rice
- 2 tsp oil
- 1 large onion, thinly sliced
- 3 tbsp ghee
- 1 tbsp ginger & garlic paste
- 1 medium tomato, finely chopped
- $\frac{1}{4}$ tsp turmeric powder
- 1 tsp red chilli powder
- 2 tbsp biryani masala
- 1 tsp salt (adjust to taste)
- 6 tbsp yoghurt
- $\frac{1}{2}$ tsp cardamom powder
- $\frac{1}{4}$ cup ginger, thinly sliced
- 1 or 2 green chillies, finely chopped
- $\frac{1}{4}$ cup mint leaves, finely chopped
- $\frac{1}{4}$ cup coriander leaves, finely chopped

Whole spices

- 1 star anise
- 1 bay leaf
- $\frac{1}{2}$ tsp shahi cumin
- 4 green cardamoms
- 4 cloves
- 1 cinnamon stick
- 1 strand mace

Method

Cooking the rice

1. Heat 5 cups water in a large pot.
2. Once the water starts to boil, add 2 cups of rice and a pinch of salt.
3. Stir and let this simmer on a medium heat for 8 - 10 minutes.
4. Check the rice. It should have cooked 90%; then turn off the heat.
5. Strain the rice and set aside.

Cooking the eggs

1. Boil 5 eggs in simmering water for 6 -7 minutes.
2. Remove the egg shells and rinse them. Then make a few slits into the eggs using a knife.
3. Heat 1 tsp oil in a large non-stick pot.
4. Add the eggs and sauté for 2 minutes on low heat.
5. Once the eggs start to blister and brown on each side, turn off the heat.
6. Remove the eggs from the pot and set aside.

Frying the onions

1. In the same pot, add 1 tsp oil and the sliced onions.
2. Sauté on a low-medium heat until the onion turns brownish pink and crisps up.
3. Remove from the pot and set aside on paper towel or a plate.

Making the egg biryani recipe

1. In the same pot heat 3 tbsp ghee.
2. Add the whole spices (star anise, bay leaf, shahi cumin, cardamoms, cloves, cinnamon, and mace) and sauté until they sizzle.
3. Add the ginger & garlic paste and fry on a medium heat until the raw smell disappears (about 3 - 4 minutes).
4. Add 1 tbsp of fried onions, tomatoes, biryani masala, salt as per taste, chilli powder, turmeric powder and 100g yoghurt, then sauté.
5. Cook until the tomatoes soften.
6. Once the tomatoes are cooked add 1 cup of water and let the masala thicken.
7. Once the masala thickens, leave 2 tbsp of the cooked masala in the pot and remove the rest of the masala into a bowl.

Layer the egg biryani in pot

1. On top of the 2 tbsp of cooked masala add 2 ladles of cooked rice, fried onions, chopped coriander, chopped mint, 1 - 2 cooked eggs, chopped chilli, sliced ginger, and cardamom powder.
2. Layer 2 tbsp of cooked masala and follow the above process.
3. Repeat the process until you reach the top of the dish.
4. Add remaining fried eggs, fried onion, masala, coriander and mint.
5. Seal the pot and let it cook for 8 - 10 minutes on a low heat.
6. Turn off the heat and wait for 10 minutes.
7. Fluff the biryani and serve with raita.