

CASSAVA BIRYANI

NON - VEGETARIAN

In Southern India, Tapioca(Cassava) is consumed as an alternative to rice. A delicacy among Christian families in southern Kerala, this dish has travelled across borders and is now something that you might find at a Gudalur wedding.

It is traditionally prepared with boneless beef and Chef Anand swears there is no substitute meat for this brilliant and simple dish. Although you can use lean pork if you wish.

INFO

35

MINUTES

6

PERSONS

HOT

SERVING

DIRECTIONS

STEP 1 - BOILING

Add salt and water to the beef and pressure it for 8 whistles. Boil the Cassava for 20 minutes with Turmeric and Salt until it is slightly soft.

STEP 2 - FRYING

In 1 tablespoon of oil, toss in the onions, green chillies, capsicum and curry leaves. Light fry them for 5 minutes and then add ginger+garlic paste. Cook for 5 minutes until the rawness disappears and add in the meat masala + kashmiri chilli powder + coriander powder.

STEP 3 - LAYERING AND GARNISH

Add in the beef with the broth into the base masala. Mix and let it come to a boil. Turn off the stove layer the boiled cassava on the beef. Let it rest for 10 mins.

Roast fresh coconut flakes on the pan with some curry leaves until slightly brown. Add this as a garnish on the cassava along with chopped coriander leaves, garam masala, freshly ground pepper and cumin powder.

Mix the bottom layer of beef with the cassava thoroughly. Serve with Raita(condiment of yogurt and raw vegetables).

INGREDIENTS

- 1 kg boneless beef cubes
- 1 kg Cassava, thoroughly washed
- 3 large onions, finely chopped
- 2 green chillies, finely chopped
- 1 capsicum, finely chopped
- 25gms curry leaves
- 25gms ginger+garlic paste
- 25gms meat masala
- 5gms coriander powder
- 5gms cumin powder
- 5gms kashmiri chilli powder
- 5gms garam masala
- 25gms coconut shavings
- 5gms freshly ground pepper