

# Chicken Biryani Filling

## ingredients

350gm chicken breast (trimmed weight)

1 × 15ml spoon groundnut oil

4 × 15ml spoons [Curry Base](#)

1 × 5ml spoon ground cumin

1 × 5ml spoon ground coriander

1 × 5ml spoon paprika

½ a 2.5ml spoon *hot* chilli powder

[Curry Stock](#) or water

2 pinches [Aromatic Masala](#)

salt

## method

1. Trim the chicken of all fat and tissue. Cut the chicken breasts into fairly large pieces. You are aiming to get about 18 pieces although 1 or 2 more is not a problem.
2. Heat the oil in a large non-stick frying pan over a low heat.
3. Add the chicken and stir round until all the pieces are coated in oil.
4. Raise the heat a little and gently stir-fry until the chicken has mostly turned white. Add the Curry Base and carry on stir-frying. Keep going until most of the liquid has gone and the chicken is coated in sauce.
5. Reduce the heat back down to low and add the ground cumin, ground coriander, paprika and chilli powder. Stir fry for 30 seconds or so.
6. Add 30ml Curry Stock or water, the Aromatic Masala and a little salt and gently stir fry for 15 minutes.
7. By the end of the cooking the chicken should have a thick, spicy coating and there should be very little liquid left. Add just a little more water if you have to.
8. You can use the chicken straight away to construct the biryani or you can cool the chicken down to room temperature and then refrigerate it until needed.



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