

Ingredients

For the Gravy

Mushroom-500gm

Big Onion-1(slice length wise)

Shalots(small onion)-20

Garlic-10

Ginger-one small piece

Pepper-2tsp

Tomato-1 big(chopped into small cubes)

Green chilly-4

Couscous-1tbsp

Cashew nut-10

Puthina leaves -2tbsp(chopped)

Coriander leaves-2tbsp(chopped)

Salt-to taste

Method

Heat Dalda or oil in a kadai and fry big onion till it become brown ..Keep them aside .

Then make fine paste of onion,garlic,ginger and pepper .

Saute this paste until its raw smell goes.

To this add chopped tomato and saute .

Saute till the oil appears .

Then add mushroom and salt to this masala and cook ..(5min)

Add couscous paste and cashew paste to this by adding 1/4cup of water ..

(soak couscous and cashew for half an hour before grinding)

Add fried onion also ..Then in low flame add garam masala and green chilly ..Cook for 5 minutes.Finally add mint leaves and coriander leaves .Swich off the fire and let the gravy to cool down .

For the Rice

Basmati Rice-2cup

Dalda/Oil-2tbsp

Cinnamon-2

Cardamom-2

Cloves-2

Big onion-1

Ginger-small piece

Garlic-5

Green chilly-4

Tomato-1(chopped finely)

Turmeric powder-a pinch

Water-4cup

Salt-to taste

Big onion-1 for frying

Cashew nuts-10

Method

Heat dalda or oil and fry the spices ..

To this add onion and crushed ginger -garlic-green chilly mix..Saute them till brown .

Now add finely chopped tomato and turmeric powder and salt ..

Then add washed and drained basmati rice to this and saute for 5 minutes .

Add hot water to this rice and cook in low flame(5to 10 minutes)

When done remove it form the stove

For setting

Take a broad kadai .Add 1tsp of oil ,ghee or dalda.Then add mushroom masala as the first layer ,above this add rice then granish with fried onion ,cashew and kismis..

Then add mushroom masala and repeat the same like biriyani ..Close the kadai ..Swich on the fire and place a frying pan(using for making dosa) .

Place the kadai into pan and cook in low flame for half an hour..So the tasty mushroom pulav is ready to serve ..Transfer into a serving dish and decorate it with fried onion.(If u want ur pulav to white in colour then u can omit turmeric)

Love

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Veena