



Kolkata-Style Egg Biryani with Potato

"Kolkata-Style Egg Biryani with Potato is a fragrant and comforting one-pot rice dish that perfectly blends aromatic basmati rice, boiled eggs, golden-fried potatoes, and a medley of traditional Indian spices. Inspired by the famous Awadhi-style biryani introduced to Kolkata, this recipe is known for its subtle flavors, light spice profile, and the signature addition of whole potatoes, which absorb the rich aromas during the dum cooking process. The boiled eggs are lightly fried with spices before being layered with partially cooked rice, caramelized onions, saffron-infused milk, fresh herbs, and fragrant whole spices. The slow dum cooking method allows every grain of rice to soak up the delicious flavors while remaining fluffy and separate. Whether served for lunch, dinner, family gatherings, or festive occasions, this classic egg biryani delivers restaurant-style taste with simple ingredients and makes a satisfying meal alongside raita, salad, or spicy gravy."

INDIAN

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS	DIFFICULTY
25 min	45 min	70 min	4 People	Medium

INGREDIENTS (25 ITEMS)

☐ **Basmati Rice**
2 cups basmati rice

☐ **Water**
6 cups water

☐ **Bay Leaf**
2 bay leaves

☐ **Cardamom**
4 green cardamoms

☐ **Clove**
4 cloves

☐ **Cinnamon**
1 cinnamon stick

☐ **Salt**
1 tsp salt

☐ **Egg**
4 boiled eggs

☐ **Potato**
2 large potatoes, peeled and halved

☐ **Vegetable Oil**
4 tbsp mustard oil or vegetable oil

☐ **Onion**
2 large onions, thinly sliced

☐ **Ginger Garlic Paste**
2 tsp ginger-garlic paste

☐ **Green Chili**
2 green chillies, slit

☐ **Plain Yogurt**
½ cup yogurt

☐ **Turmeric**
1 tsp turmeric powder

☐ **Kashmiri Red Chili**
1½ tsp Kashmiri red chili powder

☐ **Coriander Powder**
1 tsp coriander powder

☐ **Cumin Powder**
½ tsp cumin powder

☐ **Biryani Masala**
1 tsp biryani masala

☐ **Salt**
Salt to taste

☐ **Coriander Leaves**
2 tbsp chopped coriander leaves

☐ **Milk**
¼ cup warm milk

☐ **Saffron**
A pinch of saffron

☐ **Onion**
Fried onions

☐ **Coriander Leaves**
Fresh coriander leaves (1)

STEP-BY-STEP INSTRUCTIONS

1 Prepare the Rice

Wash the basmati rice thoroughly until the water runs clear. Soak it for 30 minutes before boiling it in water with bay leaves, cinnamon, cloves, cardamom, and salt. Cook until the rice is about 80% done, then drain and set aside.

2 Fry the Eggs and Potatoes

Heat the oil in a heavy-bottomed pan and lightly fry the boiled eggs until they develop a golden color. Remove and keep aside. In the same oil, fry the potato halves until lightly browned and partially cooked.

3 Prepare the Masala

Using the remaining oil, sauté the sliced onions until golden brown. Add the ginger-garlic paste and green chilies, cooking until fragrant. Stir in the yogurt, turmeric, Kashmiri red chili powder, coriander powder, cumin powder, biryani masala, and salt. Cook until the masala thickens and the oil begins to separate.

4 Cook the Potatoes

Add the fried potatoes to the masala and cook until they become tender and absorb the spices. Gently add the fried eggs and coat them evenly with the masala.

5 Layer the Biryani

Spread a layer of cooked rice over the masala, followed by fried onions, chopped coriander leaves, and saffron-infused milk. Repeat the layers until all the rice has been used.

6 Cook on Dum

Cover the pot tightly with a lid or seal the edges with dough to trap the steam. Cook over very low heat for 20-25 minutes, allowing the rice to absorb the flavors and aromas completely.

7

Serve

Let the biryani rest for about 10 minutes before gently fluffing the rice. Serve hot with cucumber raita, onion salad, or your favorite curry for a delicious and satisfying meal.

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