Article Side
Different varieties of Biriyani by Joydeep Roy

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When the name of Biryani comes up the very first image that comes to our mind is the very famous rice based one-dish meal of India. Hardly there will be people who are capable of resisting the dish kept in front. It is basically a food item prepared with rice, usually basmati, along with spices and with meat, egg, fish or vegetables.

Varieties of preparation: There are a huge variety of Biriyani that are made- from vegetarian to chicken, from fish to egg, etc. They mostly differ in the types of preparation they go through. Few of the types are being described as below:

Hyderabadi: These are the non-vegetarian type that can be found and famous in all parts of India, mostly in northern part of India and is an integral part of Indian cuisine. They are also called as Kacchi Yeqni as both rice and marinated meat are cooked together.

Bhatkali: This variant of Biryani is a special type mainly served in the coastal parts of Karnataka. This forms an integral part of Navayath cuisine. This was actually modified form with color and flavor used on the Bombay chicken biryani. They are mainly prepared with non-vegetarian items such as mutton, chicken, fish, shrimps or beef.

Kacchi: This form is similar to the Kacchi Yeqni as this dish is also prepared by cooking rice and raw meat together. The name came from the place of its origin, i.e., Kutch. They are typically non-vegetarian and are prepared with goat meat or with a lamb, beef and very rarely with chicken.

Calcutta: The third most famous is the Biryani of Calcutta that evolved from the Lucknow style the last nawab Wajid Ali Shah of Awadh was exiled to Kolkata in 1856. As he was very fussy about the food he ate, he did not forget to bring his personal chef during the time of his exile.

Lucknowi (Awadhi): The Lucknowi Biryani can be said to be the footprint of the Muslims of the Muslim Empire in India. The meat and rice are cooked separately, therefore can be called to be the Pukka type. Many restaurants in Mumbai serve this special variety.

Moradabadi: This was being originated in the city of Moradabad of the state of Uttar Pradesh. They can be prepared with pre-cooked meat with spices and different variety of rice. They are sometime flavored with nutmeg, mace and butter chilies which are widely used in the parts of Delhi.

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