

BALIKA VIDYAPEETH LAKHISARAI

Class - VIII

Sub - English (writing)

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Sub Teacher - MD NAUSHAD

Work in pairs. Make a list of some of the instructions your teachers give you in the classroom. Example:

1. Read the passage.
2. Look at the picture.

The following text shows the procedure of cooking chicken biryani. Some words are missing here. Now work in pairs to complete the text; you may select words from the given box below:

| | | | | | |
|--------|------|----------|----------|--------|-----|
| remove | cook | marinate | cover | drain | add |
| wash | heat | take | turn off | spread | end |

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Cut and _____ the chicken. _____ water from the chicken. _____ red chili powder, garmmasala powder, cumin powder, coriander powder, ginger paste, garlic paste, jaifal, jaiotri, yogurt and one tablespoon salt to the chicken and mix all of them very well. Leave it to _____ for one hour. Wash the rice. _____ five cups of water in a deep pan and bring the water boil. When the water boils, add rice, two pieces of cardamom, two pieces of cinnamon sticks, two pieces of bay leaves and one table spoon of salt. _____ the rice until nearly done. Drain and keep it aside. _____ oil in a pan. Add one chopped onion and fry until deep golden brown. _____ the fried onion from the pan and keep aside. Add marinated chicken. Cook it in medium heat around 25-30 minutes or until chicken becomes tender. Take a heavy bottom pan and _____ alternate layers of chicken and rice. Carefully _____ it with rice layer and spread ghee on top of the rice. _____ the pan with lid. If the lid is not tight, seal the edge with flour dough. Cook it in low flame around 20-25 minutes. _____ the burner and leave it for another 20 minutes. Spread the fried onion over the biryani.