

Basmati Rice Pilau

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Ingredients

		Serve		
	4	60	70	80
Brown onion, finely sliced	1	3 kg	3.5 kg	4 kg
Ghee	3 tbs	3 cups	3.5 cups	4 cups
Sultanas	2 tbs	2 cups	2 ¼ cups	2 ½ cups
Almonds	2 tbs	2 cups	2 ¼ cups	2 ½ cups
Basmati rice	2 cups	6.5 kg	7.5 kg	8 kg
Green cardamom pods, bruised	6	90	105	120
Whole cloves	6	90	105	120
Cinnamon sticks	1	15	17.5	20
Rosewater	2 tsp	2/3 cup	3/4 cup	1 cup
Chicken stock cubes	2	30	35	40
Hot water	3 ½ cups	12 litres	14 litres	16 litres
Frozen peas	1 cup	1.5 kg	1.75 kg	2 kg
Turmeric	½ tsp	2.5 tbs	3 tbs	4 tbs
Fresh coriander, chopped	2 tbs	2 cups	2 ¼ cups	2 ½ cups
Salt	½ tsp	2.5 tbs	3 tbs	4 tbs

Instructions

Wash the rice three times to remove starch, drain and let dry for an hour.

Fry sultanas in ghee until caramelised (without burning) and set aside. Toast the almonds, either under a griller or in a microwave (don't over-toast or they become bitter). Set aside with sultanas.

In a heavy saucepan, fry sliced onion in ghee until dark brown, but not burnt. Add rice and sauté for five minutes. Add turmeric and other spices and sauté for another minute.

Add the hot water, rosewater, frozen peas and stock cubes and bring water to the boil.

Cover and simmer on very low heat for 20 minutes.

Remove cover and fluff up rice with a spoon. Garnish with almonds, sultanas and chopped coriander.