

Simple Basmati Rice

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Ingredients

	Serve		
	4	60	80
Ghee (green tin)	3 tbs	3 cups	4 cups
Basmati rice	2 cups	6.5 kg	8.5 kg
Chicken stock cubes	2	30	40
Hot water	3½ cups	12 L	16 L
Turmeric	½ tsp	2 ½ tbs	3⅓ tbs
Green cardamom pods, bruised	6	90	120
Rosewater	1 tsp	5 tbs	6½ tbs
Fresh coriander	1 tbs	1 cup	1⅓ cups

Instructions

Wash the rice three times to remove starch, drain and let dry for an hour. Sauté rice in ghee for five minutes. Add turmeric and sauté for another minute. Add the hot water, rosewater, cardamoms 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 chopped coriander.