



Sahi "Royal" Rice

Prep: 3 Mins

Cooking time: 15 - 20 Mins
(Depending on cooking method used)

Ingredients

4 Cardamom Pods
5 Cloves
2 to 3 small (about 1 inch length) of Cinnamon Bark
Handful of Cashew Nuts
1 Tsp Veg Ghee (or 2 Tsp Veg Oil)
1/2 Cup (125ml) Basmati Rice

500ml Boiling Water

Method

1. Use a medium sized pan; add Veg Ghee (or Oil) until melted or hot.
2. Add cloves, cardamom pods, cinnamon bark and cashew nuts.
3. Turn Heat down to Low & Stir around until Cashew nuts lightly roasted.
4. Add Rice and stir well making sure rice is coated with the ghee & spices

Using a Microwave:

Easy way, no worries

5. Add 500ml Boiling water into a glass bowl
6. Add rice from pan into bowl
7. Pop into Microwave for 7.5 to 10 mins (7.5 mins for 800watt, 10 mins for 600watt microwaves)
8. Place plate on top of bowl
9. Pop into Microwave for 3.5 to 5 mins (3.5 mins for 800watt, 5 mins for 600watt microwaves)

Using a Pan

This requires a pan with a tight fitting lid and a little more care & checking

5. Add 500ml Boiling water into the pan with the rice
6. Stir well, ensuring no grains of rice are stuck in the pan
7. Turn the heat to High and bring to Boil.
8. Reduce heat to between medium and low
8. Cover the pan with its lid & Cook for 15 to 20 minutes.
9. After about 10 minutes, check there's enough water left for the remainder 5 to 10 minutes cooking time. The rice should look expanded. Add a little more boiling water if the rice looks unexpanded and there's little water left in the pan.
10. Check again after 5 minutes, the rice should have doubled or tripled in size and there shouldn't be any excess water. If there is, remove the lid & cook for a minute more. Turn off Heat and the Take pan off. Leave to stand with lid on.

Ready! Serve with...

...a multitude of dishes.