

JEERA RICE



PREP: 1 HOUR



20 MINUTES



SERVES 4

INGREDIENTS

- 1 Cup Basmati Rice
- 1.5 Cups Hot Water
- 2 Tbsp Butter/Oil
- 1 Tbsp Cumin Seeds
- 1 Inch Cinnamon Stick
- 1 Star Anise
- 1 Black Cardamom
- 2 Bay Leaves
- Salt to Taste

PREPARATION

Wash and soak rice in cold water for at least 1 hour.

INSTRUCTIONS

In a pan add oil while it is cold add bay leaf, cinnamon stick, star anise and black cardamom (bash it a bit) fry till aroma is released, now add cumin seeds stir to ensure none of the ingredients get burnt, when they are golden brown add rice and salt, add boiling water gently mix with a wooden spoon, cover and cook in a low flame. Put the flame off when the rice is cooked.

TIP

Don't keep on stirring the rice as the grains will break.

Use a wooden or silicon spatula for stirring rice.

You can add to this rice dice potatoes or carrots or peas - when you do so ensure you add extra water.

Soaking rice even for half hour helps it become fluffy and fragrant.

Wash rice atleast 5-6 times to ensure the starch is removed.

