

- Easy 'No Sweat' Recipe -

Aromatic Basmati Rice

The key to excellent Indian rice is the rinsing and soaking and then when the rice is cooked, fluffing the rice with a fork and letting it steam with the lid on for 5-10 minutes.

Enough for 4 people

- 1 1/2 cups long grain basmati rice
- 1 tbsp oil
- 1 tsp cumin seeds
- 2 1/4 cups water
- 1/2 tsp **Moose of Mumbai Hot Indian Seasoning**
- 3 green cardamom pods, bruised with the side of a knife blade
- 2 whole cloves
- 1 cinnamon stick
- 1/2 tsp salt

1. Rinse the rice until the water runs clear. Then transfer the rice to a bowl. Cover with cold water and soak for 30 minutes, ideally 2 hours.

1. Preheat oven to 375°F.

2. Drain the rice and transfer to a large pot. Add the water, **Moose of Mumbai**, cardamom pods, cloves, cinnamon stick and salt. Cover. Bring to a gentle boil. Reduce heat and simmer about 10 minutes, until the rice is cooked and the water has been absorbed.

3. Remove from the heat. Fluff the rice with a fork. Replace the lid and let stand, covered, for 10 minutes to steam. Serve hot.



Kitchen Hero Tip!



Feel free to add in other spices such 1-2 star anise pods and a pinch of turmeric.

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